

PORTAGE PARK

NEIGHBORHOOD ASSOCIATION

Community
News & Views

March 2011

Meetings and Announcements

Next PPNA Public Meeting

April 11th, 2011
4839 W Irving Park Rd
7:30 PM

Guest Speaker

Stay tuned for guest
speaker information

C. A. P. S.

Beat 1624 and 1623

April 27, 2011
Portage Park
Senior Center
5151 N Milwaukee
7:00 PM

Beat 1633 and 1634

April 28, 2011
St. Bartholomew
3601 N Lavergne
7:00 PM

16th District CAPS Office Information

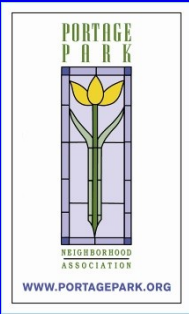
312-742-4521

April 5th



<http://www.chicagoelections.com/>





OLV Events

VENDOR BLENDER & BUNNY BONANZA

Sunday, April 10, 2011
10:00 am—3:00 pm

OLV School Gym & Hall
(entrance on Sunnyside)

Free Admission!



Shop with 40 Direct Selling Companies
Candles, makeup, health & wellness, skin care, decorative home products, kitchenware, massage therapy, books, scrapbooking...to name a few!



Easter Bunny Pictures
Entertainment
Breakfast and Lunch Available
Easter Crafts for Kids
Raffle Prizes

Special Performances
To be Announced

*For more information,
please contact Laura Wagner at
laurawags@comcast.net*

MORE

OUR LADY OF VICTORY

May 13th and May 14th we are hosting an event on the grounds of OLV, honoring those who serve to make our lives safe and secure. The weekend

festival will feature live music from 2 stages, food, vendor booths and activities for all ages.

The theme throughout festival programming will be presentations, awards and moments of reflection honoring our Americans who risk and or have lost their lives defending our nation and city. Political figures throughout Chicago have been invited to present these tokens of gratitude. Remembering is a neighborhood festival promoted to raise funds for OLV Elementary School. A school that is on the Northwest Side of Chicago and is strong in their roots which is why we continue to go strong.

We plan on advertising in local newspapers, facebook, billboards at the Jefferson Park Terminal, banners and posters

up in businesses. Our bands will also be supporting us and promoting our very special event.

If you are interested in being a sponsor or having a merchant booth, please contact us for an application.

OLVLive@gmail.com

Sponsorships are due April 1st

Merchant Contract are due April 27th

It's our local businesses and community that will keep our school open with their on going support. Our families and parishioners thank you all for your support throughout the years and for keeping our school strong.

As they say, 'It takes a village to raise a child'.

12th Annual Parade - Volunteers

That time is upon us again when we need to get serious about the Independence Day Parade. Mother nature put a little chink in our plans last years but many brave soules still stuck it out and we turned a profit again. Thank you to all

the businesses and volunteers who helped.

Now, it is time to do it again. The parade has been an institution for twelve years and we would all be upset if it wasn't around. Pick up the phone call your neighbors and

friends. We need help stuffing envelopes, fund raising, contacting vendors, putting posters up and much more.

For more information and how to help call Gerard at 773-736-3076 or email at ppnanewsletter@gmail.com

Candidates around the neighborhood

Tom Cullerton at the PPNA March 14th Meeting



In a final push to the election on April 5th the candidates have been out in full force.

The 38th Ward candidates, Tom Carravett and Tim Cullerton were at the March 14th PPNA publick meeting along with having a debate on March 25th. 45th Ward candidate John

Arena made it to our March meeting however John Garrido was a no show. Both were present for 45th Ward debate on March 31st.

You could also see the 45th ward candidates on CLTV Politics tonight, WTTW Chicago Tonight and the last debate could be heard on SLAM Radio Sunday Night.

All this adds up to opportunities to hear their ideas. Good for us and good for the voters who took advantage.



JPNA President Merril Miller at the March 31st debate. Candidates John Arena and John Garrido are seated.

Northwest Chicago Film Society

4/6 • The Young In Heart (1938, Richard Wallace) • 90m

In an effort to get into the will of an elderly woman they recently rescued from a train wreck, the Carletons – a nuclear family of con artists including Janet Gaynor, Douglas Fairbanks, Jr., Roland Young, and a very witless Billie Burke – get working class jobs in order to prove that they are earnest and wholesome people. Fairbanks becomes a mail clerk for Paulette Godard (the first time the star of *Modern Times* spoke in a credited role) and Roland Young becomes a car salesman of the “Flying Wombat.” So sweet and gentle that it could hardly be called a screwball comedy, this Leslie Halliwell favorite by the little known Richard Wallace may be the best thing to come out of David O. Selznik’s production company, with enough substance to make up for the train wreck that is the second half of *Gone With the Wind*. (JA) 16mm feature. Shorts: “The Incredible stanger” (Jacques Tourneur, 1942)

“At the Dog Show” (courtesy of the Chicago Film Archives)



4/13 • Children of Divorce (1927, Lloyd & Sternberg) • 70m

Paramount production values are in full flower in this rarely screened Parisian melodrama. Clara Bow, Gary Cooper, and Esther Ralston are childhood chums going back to the convent days when their parents briefly orphaned them to accommodate a divorce. They grow up as frivolous, sensual spirits who know no sin except divorce. Cooper loves Ralston but marries Bow after a drunken debauch--can the matronly Hedda Hopper keep daughter Clara from repeating her mistakes? This famously troubled Frank Lloyd production was patched up and partially reshot by Josef von Sternberg, whose astonishing and delicate eight year career at

Paramount begins here. Die-hard auteurs will have fun identifying JvS’s scenes. (KW) With live organ accompaniment!

35mm feature preserved by the Library of Congress

4/20 • Beware (1946, Bud Pollard) • 54m

MGM may have had sultrier production values and an endless supply of moppets, but few musicals can lay claim to the effortless, straggling charm of Louis Jordan’s all-black, ultra-cheap Astor Pictures efforts-- riffs in the best sense. Barely feature-length and accidentally plotted but overflowing with charm and verve, *Beware* was the first in the series. In this one, Louis plays bandleader Lucius Brokenshire Jordan, who returns to his alma mater, Ohio’s Ware College, to play a fundraiser with his band. Will he win back his college sweetheart Annabelle (now a gym teacher!) or lose her to the crummy oligarch who threatens the school’s solvency? If only development personnel were this tuneful in real life... (KW)

“can the matronly

Hedda

Hopper keep

daughter

Clara from

repeating her

mistakes?”

(Continued on page 4)

Parent Resource Fair at Merrimac Park

April is National Child Abuse Prevention Month, and it is our goal to raise awareness and provide families with support, information, and resources to help them be the best parents they can be. This is our 5th Annual event! With your help, our families will receive current and accurate information about various programs have fund with their children! There will be free games and

prizes for children and their families. We have invited various public officials to partake in a balloon release at 2:30p.m. to symbolize our support for National Prevent Child Abuse Month.

Parent Resource Fair
Saturday April 09, 2011
11am- 3p.m.
Merrimac Park
6343 W.. Irving Park Road

Chicago, IL, 60634

For more Information

Amy Kendal-Lynch
Crisis Nursery : Director
Maryville Academy
4015 N. Oak Park Ave.,
Chicago, IL 60634
Tel: (773) 205-3605 Fax: (773)
205-3633
Email: kendalyn_cha@maryvilleacademy.org





Food Spread for
"Girls Night Out"

Seanachai Theatre's
Successful Year
at the Irish-American
Heritage Center



Seanachai Ends Season

by Marlena Asher

By the time you read this article, Seanachai Theatre will have ended its 2010-2011 season, its first full season in their new home at the Irish-American Heritage Center. It was quite a season!

It was a special honor to welcome the Irish Consul General, Martin Rouine, to Seanachai's board of directors. Mr. Rouine enthusiastically joined the board after experiencing the quality of Seanachai productions first-hand. He was not alone in that opinion. All three of Seanachai's productions at the IAHC, *Dancing at Lughnasa*, *The Weir*, and *That Was Then* have been recommended by the Joseph Jefferson Award committee for full consideration for Jeff Award nominations. The Jeff Awards are the Chicago equivalent of New York's Tony Awards.

In the fall and again in the spring, Seanachai offered a dinner-theatre option which received rave reviews from guests who enjoyed a gourmet meal with wine, coffee, and dessert; a pre-show presentation by an ensemble

member who shared key points about the play and the playwright; the play itself; and a post-show discussion with the actors following the performance.

The dinner-theatre night for *That Was Then* was especially fun since guests enjoyed the very foods eaten during the play by the actors – Caesar salad, olive tapenade, Coq au vin, fragrant rice, Arrabbiata meatballs, and for dessert – Castro's bombe. No matter how scary that sounds, Castro's bombe is a delicious dessert of vanilla ice cream with pineapple ginger sauce, topped by toasted walnuts.

In February, Seanachai partnered with the Irish-American Heritage Center, a number of local spa treatment providers, and local artists to present a Girls Night Out fundraiser event. It was a beautiful evening, inspiring a quantity of enthusiastic feedback from all who participated. The already-beautiful Fifth Province Pub was further transformed with fairy lights, tea candles, winter branches, and rich fabrics in

reds, purples, silvers, and cream. \$25 admission (fully deductible as a tax write-off) entitled guests to all of the food and drink they wished for as well as the opportunity to buy beautiful handmade goods from local artists and to sign up for manicures, pedicures, paraffin hand treatments, massages, reflexology, and Tarot Card reading. The food was mostly homemade and absolutely delectable! Homemade olive tapenade, lox/crème fraiche/capers, spinach-artichoke dip, cheese asparagus tartlets, quiche tartlets, an array of cheeses and fruits, raw vegetables and dip, homemade chocolate covered strawberries, homemade white and dark chocolate covered pretzels, brownies, Madelines, champagne punch, red and white wines, and Dove chocolate martinis.

Remember to put next season's plays on your 2011-2012 social events calendar. The choices for next year's plays have not yet been finalized, but they will open in the middle of September and in the middle of March. See you soon!

NWC Film Society

(Continued from page 3)

Shorts: "Katnip Kollege" (1938, Hardaway/Dalton)

"Jammin' The Blues" (1944, Gjon Mili)

35mm feature preserved by the Library of Congress

4/27 • The Smiling

Lieutenant (1931, Ernst Lubitsch) • 89m

It's true love between comically French Maurice Chevalier (a Viennese lieutenant) and dewy Claudette Colbert (leader of the all-girl band at the local

Biergarten) until Miriam Hopkins (a sheltered princess from the neighboring microstate) intercepts a single act of Chevalier's irrepressible flirtatiousness and sparks off a series of international – and interpersonal – incidents. One of Lubitsch's early musicals for Paramount (among the first Hollywood ever saw), *The Smiling Lieutenant* is a film that manages to simultaneously contain a number called "Jazz Up Your Lingerie" and (almost without realizing it) one of the most brutal, emotionally mature romantic endings Hollywood ever produced. (BH)

Short: "Snow-White" (Dave Fleischer, 1933)

35mm feature from Universal

NORTHWEST CHICAGO FILM SOCIETY CLASSIC FILM SERIES

35mm & 16mm Film Prints from Studio Vaults, Film Archives, and Private Collections

PORTAGE THEATER

4050 N. Milwaukee Ave
Wednesday Evenings - 7:30 PM -
Admission: \$5
773 • 850 • 0141

www.northwestchicagofilmsociety.org

Portage Park Garden Club

by Jan Kupka



Grape Hyacinths

are rabbit magnets, they avoid daffodils. These bulbs bloom in shades of red, orange, yellow, white, and pink and offer a variety of flower shapes.

Daffodils are also long-lived garden plants. Growing conditions: Sun or shade and well-drained soil. They are in the same family as the Narcissus and are dependable perennial bulbs, blooming in mid, or late spring, depending on the type. The center of the flower is a trumpet; the length varies among types, surrounded by a collar of petals that can be a different color. Some are fragrant. The narrow leaves emerge before the flowers do and are a little shorter than the flower stalk. It may be hard to believe, but this pretty flower is also poisonous. Deer and squirrels know enough to leave them alone, but a warning, a small child may not know enough to leave them alone

If you don't have Spring-flowering bulbs in your garden, now is the time to start planning for fall. Bulbs are great for sharing space, under trees, among groundcovers or between clumps of perennials. Bulbs herald the start of the season and provide a progression of color from the end of March through the middle of June.

Plant these hardy flowers anytime in the fall before the soil freezes, but it's best to plant them early enough so the root systems can grow before extremely cold weather arrives. In our climate, you can plant as late as

Thanksgiving. Late-planted bulbs will develop roots in spring and may bloom later than normal; they'll get back on schedule the following year. Water the bulbs after planting to stimulate the roots to grow.

Spring-flowering bulbs like tulips, daffodils, and hyacinths do best when they are planted at the appropriate depth. Generally bulbs should be planted so the bottom rests at a depth that's two-and-a-half times the bulb's diameter. In well-drained or sandy soil, plant an inch or two deeper to increase longevity. Because bulbs look best planted in groups, you are better off using a garden spade instead of a bulb planter, which encourages you to plant bulbs singly. A spade makes it easier to set bulbs side by side in large groups. Plant groups of bulbs in holes no smaller than a dinner plate, or dig wide, curving trenches and position the bulbs in the bottom. Besides planting bulbs deep enough to survive a Chicago winter, the bulbs have to survive the squirrels and mice that love them. A few pest-resistant bulbs are: Autumn crocus (critters love spring crocus as much as they do tulips), daffodil and narcissus, glory of the snow, grape hyacinth, hyacinth, ornamental onion, shamrock and star of Bethlehem.

The April Garden Club meeting will be held Saturday, April 30 at 9:30am in the 2nd floor conference room of the Austin-Irving Library. The guest speaker will be Dr. Jerry Garner, a Professor at Harold Washington College, speaking on 10 favorite houseplants. Refreshments will be served and guests are always welcome.

Spring is here and the bulbs we planted last fall are coming and if not blooming – soon will be.

One of the first to bloom is the **Crocus** a lovely spring blooming bulb that grows just about anywhere – even in the grass!

Grape Hyacinth or *Muscari* is an easy to grow beautiful spring-flowering bulb. The most common color is purple, growing in clusters in mid-spring, with attractive foliage. These undemanding small bulbs spread easily in sun or shade in any well-drained garden soil. They grow up to 8 inches tall and 3 inches wide. Their tranquil color scheme is a good background for the gaudier blooms of tulips or complementing yellow daffodils. They look great anywhere - container plantings, along walkways, beds & borders as well as groundcover.

Narcissus is very easy to grow from bulbs. In mid-spring, each stem of the Narcissus bears one fragrant flower featuring a small central cup of a variety colors depending on the type and surrounded by white petals. Deer and Squirrels avoid the plants because of the poisonous nature of the bulbs.

Daffodils While many spring bulbs



“Bulbs herald the start of the season and provide a progression of color from the end of March through the middle of June. “

Rooftop Gardens and Restaurants

Many Chicago restaurants are greener than the food on your plate. More and more restaurants are turning to rooftop gardens to supplement their menus with fresh produce. Establishments like Browntrout, Tallulah, Uncommon Ground and our own Portage have turned to rooftop gardens to give patrons the freshest best tasting food possible.

Rooftop gardens started in Chicago

around the time Chicago City Hall started theirs as part of an EPA study and initiative to combat the urban heat island effect and to improve urban air quality. Mayor Richard M. Daley and the City of Chicago began construction of a 38,800 square foot (total roof area) semi-extensive greenroom in April 2000. It was completed at the end of 2001 at a cost \$2.5 million, funded by a settlement with ComEd.

The Country's first certified organic roof farm is situated on the roof of Uncommon Ground at 1401 W Devon Ave. It is a 2,500 square foot farm that grows “six varieties of tomatoes, two varieties of cucumber, garlic, rosemary, thyme, strawberries, pursalane, arugula, mesclun mix and edible flowers. Who would have thought?

Next restaurant you go to a restaurant, look up!



Portage Park Palates by Jan and Jill



I'd read about a new restaurant in town, which opened in December. We decided to give

the **Remix Café** a try after learning about it in the Redeye. It's a casual Old Irving Park restaurant at 4347 N. Harding—a block past Elston and Montrose going east on Montrose—turn right on Harding. It's a pretty restaurant, painted a muted shade of pumpkin, with a bar across the back and lots of tables. Eight of us met up to try a variety of dishes. The place is very comfortable, and we all ordered a drink to start the evening while we waited for everyone to arrive. The beer and wine list is small, but carefully selected, and there is a full bar. The wines by the glass are very tasty, and I can't remember ordering a glass for \$4.50 and thinking this was quite a value. The beers are by the 12 oz. bottle and were also very good. We had wonderful service by Vlad, who kept an eye on our drinks, removing the empty glasses and refilling the glasses as asked.

We settled in at a big table in the middle of the room. The ceiling is tall, and the front is flanked by big windows. It was snowing slightly, but the restaurant promises a sidewalk café in the warmer months—which I will file away for future reference. The front of the café faces Harding, off of Montrose, so it will be a little quieter. We ordered our appetizers—bruschetta, crostini with garlic, olive oil and tomatoes (\$5.25), and artichoke dip with pita chips (\$4.95). I knew they made their own bread in the restaurant, and Vlad brought 2 orders of

each for our table so we could all have a taste. They were a delicious starter and we passed the plates and chatted while we planned our dinner order. The menu has soups and salads, paninis and wraps, gourmet crepes and entrees. The menu had plenty of American tastes plus some European flair. I opted for a chicken baguette sandwich with grilled chicken with garlic or chipotle dressing with a salad for \$7.95. I wanted and asked for more of their fresh bread, it was really terrific. Another dinner ordered the Ham and Cheese crepe (crepes are their specialty) and he said it was really good, and he wasn't sharing—which seemed to be a trend. Two diners ordered the mushroom swiss burger—and they loved them, although there wasn't a lot of swiss or mushrooms. The fries that come with some sandwiches are very good, and I was envious. They were devoured and I didn't get to try one. Another diner ordered Cervapi—a rolled traditional beef link with sliced onion and cheese (\$10.95). The portion was huge, so he passed a plate so we could all try. It was really good. He wished the order had some bread to nibble on while eating but, no big deal. Another of our party ordered the remix burger on pita (\$9.95) and it came with a cucumber dressing and fries, and she thought it was really good. The diner to my left had the Shrimp skewers served on rice with a vegetable medley (\$11.95) and she really loved the shrimp. Other entrees included chicken alfredo, Tilapia, a 10 oz. Sirloin with a port wine reduction sauce and a Pork tenderloin. We felt all the prices were very reasonable.

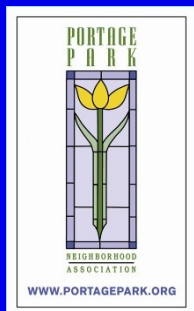
We all ordered a dessert crepe to try. I ordered Chocolate crepes (\$4.25) and they were pretty with whipped cream and chocolate sauce. I loved it. We ordered the fruit crepes and the Nuts and Whip crepes. They were beautiful and delicious. I'd go back just for the dessert. On Saturday mornings, you can get the Jelly Crepe and a cappuccino for \$4.00. The café also has wifi—so you can bring your computer and relax. We all had a lovely time with Vlad catering to our table. The chef came out, too, and said hello. This place is comfortable with very good food and great affordable drink choices. Our large group had a great time, and I know I'll be back. I'm looking forward to the outdoor café, and also going back for lunch and dinner. Maybe also a Saturday morning jelly crepe and cappuccino. I still have to try their fries. Welcome to the neighborhood.

We invite members of the PPNA to join us as well as continuing to ask for suggestions naming your favorite restaurant in the area. In 2011 we hope you will continue to suggest restaurants and join us when we meet. If you would like to join us, our only requirement is that you do not notify the restaurant. We all pay for our own portion of the check, share the dishes and offer opinions for the review. An article about the restaurant will appear in the following PPNA newsletter. Send your emails to membership@portagepark.org.



Remix Café
4347 N. Harding

“They were beautiful and delicious. I'd go back just for the dessert.”



Faith Church Craft Fair

Faith Church presents:
A Spring Arts and Craft Fair

Saturday April 30th 9am-4pm

5051 W. Belle Plaine,
Chicago (4100N / 5100 W)

Many hand made crafts just in time for Mother's Day.

Baked goods and lunch available for purchase.

Free blood pressure screening on site.

A silent auction to benefit summer bible camp.

Great live music to boot!!

For more information call Susan 312-925-6661 or email: craftshow@skcrafts.com

More Six Corners and BBQ Fest News



Another meeting for people and businesses interested in participating in the Six Corners BBQ Fest will be held on Wednesday April 6th at 6:30 pm. The meeting will take place in the backroom of Las Tablas restaurant 4920 W Irving

Six Corners BBQ Fest, June 18th and 19th

The association is looking for volunteers to man various stations during the event along with trying to identify local restaurants, bands and craft vendors who wish to participate. If you fall into any of these categories feel free to attend.

Other information and registration forms can be found at <http://sixcornerschicago.com/news/index.php>

Park Road.

In other Six Corners news

The 2011-12 Six Corners Association board was elected at the association's annual meeting on Thursday, March 10, at Las Tablas, 4920 W. Irving Park Road. Standing from left Director Joe Angelastrì, Treasurer Joe Oliveri, Immediate Past President Glenn Nadig, Secretary Michael Inglimo and Director Dennis Wolkowicz. Seated from left President Vincent Mastromauro, Vice President Marc Sussman and Executive Director Ed Bannon.



City Clean and Green

Here is some information regarding **Mayor Daley's Spring Clean & Green.**

This is a great way to meet your neighbors and perform a Community Block Club Action Project.

This year's Clean and Green kick-off will be Saturday April 16th, which is the first Saturday of Spring break.

Just call 311 and reserve your clean up equipment.

It is a fact that neighbors that know each other has less chance for burglaries.

Neighbors that work together increase their property value, by becoming a safer neighborhood.

"Together We Can"

Please let me know if you have anything plan and please send me a few group photos of any scheduled event.

Thank You

John Eischen
CAPS Community Organizer
CAPS Office
4650 N Pulaski
Chicago, IL 60630
(312) 742-4588 X 111

In other news, the Dickinson Park playlot clean and green scheduled for the 16th will be rescheduled. Look for updated info.

Mayor Daley's Clean & Green Citywide Volunteer Clean-Up
Saturday, April 16, 2011

On Saturday, April 16, 2011, you and community groups in your area can make an immediate difference in your neighborhood by volunteering your time and efforts to take part in Mayor Daley's Spring Clean & Green Day.

For more than two decades Chicagoans like yourself have teamed up with community groups and the City of Chicago to help beautify your communities by cleaning up and recycling accumulated litter & trash. All you have to do is sign up and join us at a location close to you that could really use a good cleaning. The City will work with you and your community organization to provide use on that day of all the brooms, rakes, shovels and bags needed to get the job done.

Join us on April 16th and help make a big difference in your neighborhood.

To register or for more information, call us at 3-1-1.

Local Restaurant hits TV by Gerard Staniszewski



I know more than a few of my friends are a bit upset by the recent showing of a local Polish favorite on CLTVs, Chicago's Best. Smak Tak on north Elston has been a family favorite for years. To try and quote Mike Royko from a piece he did years ago (the piece was on a Tribune restaurant reviewer who just let out Mike's secret favorite Italian restaurant on the west side that

Mike considered the best in the city). The quote was something like, the next time I see him he will be gargling in his own blood. Now, now, these are Mike's words not mine. But, the feeling is the same. No one ever likes to see the place they discovered be "found." We always wonder why more people don't know about the place. But then it makes us feel smug and in the know. Well the word is out. Smak Tak is one

of the best Polish restaurants in the neighborhood. It's BYOB, never crowded and has some of the best pierogis in Chicago. The next time I go there, there better be a table.

You can see more Polish favorites from the show at <http://www.chicagonow.com/blogs/chicagos-best/>
Next Month you can read about

an even more local Polish restaurant that PP Palates is going to shortly.

For more information on Smak Tak;
5961 N Elston Ave.
Open 7 days a week 11:00 am to 9:00 pm.
Phone: 773-763-1123
<http://smaktak.com/>

Friends of Thorp Kids Concert



Funkadesi

Funkadesi *Kids' Concert*

Chicago, Saturday May 7th -- **Funkadesi**, Chicago's 6-time award-winning intercultural band will perform their dynamic blend of Indo-Afro-Caribbean music at a Kids' Concert at the Abbey Pub. Funkadesi is comprised of unprecedentedly diverse band members (of Jamaican, African-American,

Latino, Indian-American and European heritages) who, as a 10-strong live ensemble, have been wowing an ever-growing fan base, including children. During the concert Funkadesi will incorporate a musical workshop for children, teaching their audience about their musical instruments and explaining the various languages and cultural traditions showcased within the concert. The concert is a public event that is hosted by *Friends of Thorp*, a not-for-profit fundraising entity of O.A. Thorp Scholastic Academy. All

proceeds will benefit students of Thorp Scholastic Academy.

Abbey Pub is located at 3420 West Grace in Chicago. Door time: 1PM; show start time: 2PM. Admission is \$15 for adults and \$10 for children (ages 3-14). For more information on the show or to buy tickets, visit www.abbeypub.com. For information on Funkadesi, see: www.funkadesi.com.

For information on Friends of Thorp, see: www.friendsofthorp.org.

JTBF Announces Summer Program

**"The 2011
Chicago Summer
Legal Institute will
run Tuesday, July
26 - Saturday,
August 6, 2011"**

For those of you interested in the legal profession see below.

In July and August of 2011, JTBF will hold a ten-day Summer Legal Institute (SLI) in Chicago, in conjunction with DePaul University School of Law. The Summer Legal Institute immerses high school students in the legal profession through classroom lectures and activities, logic and critical thinking exercises, writing and oral advocacy in mock trial environments, panel discussions of judges and attorneys, and field trips to area law firms, corporations, government offices, and state and federal courthouses.

Program Dates

The 2011 Chicago SLI will run **Tuesday, July 26 - Saturday, August 6, 2011.**

Program Costs

The SLI is free to the students. JTBF will provide breakfast and lunch each day of the program. Students are responsible for their transportation expenses to the DePaul University School of Law on the first day of the program. Students will receive a

transportation stipend to cover travel expenses to and from the program at DePaul (Loop Campus).

SLI Application Process

The SLI program is open to current freshmen, sophomores and juniors. To apply, a student must submit:

1. Completed Application Form
2. Statement of Interest
3. Copy of High School Transcript
4. Completed Letter of Recommendation Form or a Separate Letter of Recommendation

**TO DOWNLOAD
A PAPER APPLICATION:** [click here for .doc format](#); [here for .pdf format](#).

Completed application packets should be sent to:

Program Director
Just The Beginning Foundation
233 S. Wacker Dr., Suite 6600
Chicago, IL 60606

Application packets may also be emailed to summerprograms@jtbf.org.

Complete applications must be received by **MAY 6, 2011.**

SLI Program Sponsorship

JTBF is able to offer this program free to our students because of the generous contributions of our program sponsors. To learn more information about how to support the Summer Legal Institute, please contact JTBF Development Director, Dana Horst, at dhorst@jtbf.org or 312-258-4574. Thank you for supporting this program and JTBF's mission to diversify the legal profession.

For more information, log online at <http://www.jtbf.org/index.php?sub-menu=ChicagoSLI&src=gendocs&ref=ChicagoSLI&category=Summer Legal Institute>



HAVE YOU NOTICED ??

By Gerard Staniszewski

“Have You Noticed” contains opinions that may not be the opinion of the PPNA Board, or it’s Members.

Did you ever have one of those “duh” moments? One of those times you slap yourself in the head because you were so stupid? Common, we all have.

A couple of years ago I was talking to a good friend of mine about being out of work. I was bemoaning the fact that I had all this time on my hands. After my daily routine of looking for a job, shopping, cleaning and laundry, I had started reading again. This was great. I would go to my overstuffed bookshelf and pull one of the books I bought, but never read. I went back to books I had read years before and wanted to read again. After I had run out of my books (I have been out of work a long time), I started going to Half Price Books. I had a great time, but, I said to my friend that I was

really upset because I could not afford to keep buying books and I may need to stop. My friend said, what about the library? Well, duh!

I know many of you are saying this guy is stupid, and you are correct.

Remember, like many of you, I had a good job. If I wanted a book, I went out and bought one. I didn’t need the library. It was off my radar. The next day I went out and got my card. I never looked back. I was amazed by what I had been missing; books, movies, free passes to local museums... It almost made being out of work tolerable.

Well it has taken long enough to get to the point of this piece, our local libraries. Maybe you use the services all the time. Like me, maybe it has been years since you have used them. In this hard economic time it is a relief to know you can do away with

cost of books, or movie rentals, or museums, or maybe a place to go and join a club or bring the kids. The online services are great. The programs are great. I sit at home, check schedules for programs or reserve books, hey the actually tell me when my book has arrived. I have even suggested books to add to the collection. How cool is that? The Portage Park Garden Club even gets to use a meeting room for free once a month.

Have any good experiences with the library? Let me know. It would be fun to print the ideas for others.

*Have you noticed anything that needs more noticing? Do you have an opinion? Send it to us, we will print it! Send it to us at:
ppna.newsletter@gmail.com*



The Portage Park Neighborhood Association News is a publication of the PPNA
PPNA Board Members are:

- | | |
|------------------------------------|------------------------------|
| Gerard Staniszewski—PPNA President | Philip Schwarts—Secretary |
| Bob Brobson—Director | Jill Staniszewski—Membership |
| Chris Ericksen—Treasurer | Maria Pollock—Director |
| Scott Larson—Director | Nick Voss—Director |

For more information on the PPNA and / or the PPNA News, contact us online at www.portagepark.org.

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PPNA Mission Statement

The Portage Park Neighborhood Association (PPNA) is a 501 (c)4 non-profit community organization comprised of local residents and business owners. Our mission is to promote the welfare and spirit of the Portage Park community.

We seek to fulfill this mission through five primary purposes:

1. Work with public officials, private citizens and block clubs to eliminate unwholesome and blighted features; ensure the quality and availability of public and private community services; and maintain the safety and mobility of the people who live and work in Portage Park;
2. Promote Portage Park as a place to conduct business and facilitate the development of a vital and prosperous business community;
3. Collect and distribute information about topics of interest to the community and provide a forum for residents, block clubs, and business owners to express their opinions;
4. Gain consensus on such topics and speak as a uniform voice for the community;
5. Promote a spirit of cooperation, goodwill and neighborliness, and encourage people to openly communicate and participate in the exchange of ideas about how to improve the community and preserve those features that make this community unique.