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BOWMANVILLE
COMMUNITY ORGANIZATION

Bowmanville Bee

Newsletter Fall 2020

The Bowmanville neighborhood is bordered by Foster, Rosehill Cemetery, Ravenswood and Western.
Visit our website at www.bcochicago.org.

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PRESIDENT'S MESSAGE

Giving a Year End Thanks!

Happy Fall Bowmanville! The year is coming to an end as November is here. Since we will be navigating how to spend the upcoming holiday season with our families during COVID, I wanted this President's letter to be about giving thanks. It's been an unusual year to say the least, but each day that we are able to get up, get dressed, walk outside, and stay healthy, we should give thanks.

Being in Bowmanville

I'm thankful for this community and how each block, household, or individual has come together to support one another. Whether it was walking the neighborhood with several BCO board members during our Wednesday Walk Abouts, or coming out to hear our neighborhood kids play on Farragut and at the Summerdale cul-de-sac this summer, we continue to be a strong community.

BCO Board

I'm thankful for each member of the BCO Board of Directors. We came together on Zoom each month to meet, since we couldn't do that face-to-face.

We did our best to work to create some socially distanced events, such as the Earth Day clean-up, Wednesday Walk Abouts, and a "second" First Friday at K's Dugout. We were able to continue awarding our high school scholarships, and the Summer Bee was full of fun articles about our local personalities, businesses, and graduates.

I want to thank the members of the Gateway Garden Expansion committee for their time, effort, and countless hours in the garden during this summer's transformation.

GreenSpace Committee, thank you for the transformation of that space — it was a much-needed refresh. And thank you to Joe Charles and all the volunteers who heard his call out to help with the Bowmanville Garden pathway. It looked amazing all summer.

We held a Board election this year at our annual Fall Community Meeting in October. We had four Board members step down. I want to say thank you to Julie Matthews, Sarah Johnson, Mike Ferraro, and Alex Schleider for their two years of service on the Board. Your ideas, event planning and support, and the BCO trademark really added to our accomplishments these past two years.

I want to welcome the four new Board members who were voted in at our community meeting. They join the other Board members who have been re-elected for 2021. The new members are Alysia Kinsella, David Schuette, Colleen Scroll, and Zachary Markin. I thank you and am excited to have you join us — can't wait to see what you will add to our mix.

Raise Your Glass

So, let's head into the end of 2020, ready to see what 2021 brings us. My hope is we all continue to stay healthy, see our families if possible, be able to get outside on sunny days, and stay a strong and committed community. Cheers to what 2021 will bring!

See you around the neighborhood!

Mona Yaeger

The Sun Shines on Bowmanville Solar Panel

By Russ Klettke

Jane Kamerling and Norman Futrell on Farragut use two A/C systems in their three-story house on Farragut. Norm says Jane likes to keep some rooms especially cool. And, they have two refrigerators in their home (older models, which are less efficient). Yet their electric bill for June was \$46. How so low? They have a solar system on their home's roof. Their system, which they buy on a 12-year payment plan, supplements their electricity from ComEd, keeping their bills in check. Eli and Hannah Shearn on Summerdale bought a system outright in late 2019, which thus far provides their household of four as



much and possibly more electricity than they consume. Annually, they use 5500-6000 kilowatt hours (kWh); at the halfway point in 2020 (July 1), the 18 modules (panels) on their house have already collected 3200 kWh.

My own 12-panel, 3480 kW system went live in 2019, and all monthly bills are \$16 for the ComEd grid connection. The grid is essentially our

“battery,” where excess energy goes on sunny days for use later. My panels produce in excess of my usage and I’ll probably install a supplemental heating system to use “net metered” power in the winter.

Clearly, even in Chicago, with our shorter days during winter months and frequently overcast conditions – we average about 190 days of full or partial sun per year – rooftop solar systems can produce a sufficient amount of energy to be viable. For anyone who has considered going solar, for financial or environmental purposes, here is what we’ve learned about being renewable energy producers in Bowmanville:

Roof characteristics. It’s necessary to have un-shaded roofs, obviously, and some developers will not install systems on flat roofs (snow coverings can be a problem without pitch). Thanks to Google Project Sunroof, your roof can be assessed quickly from satellite photos online.

Also, all solar developers will advise homeowners to replace a roof before installation of a system. I discovered in this process my property insurance cost \$60 extra per month because of the age of my roof; replacing the roof

saves me \$720/year in premiums.

What does a system cost? This is a variable, depending on both the size of your system and how you choose to pay for it. You can buy the components wholesale, hire people to install it and work through the permitting process (with the city and ComEd). Most homeowners work through a developer and either pay for a system outright or over time with monthly payments.

Tax incentives? Indeed, there are government incentive programs that are significant. Most prominent is the Federal Income Tax Credit (FITC), which is now worth 26% of the expenditures related to an installation (the Shearns and I both benefited from a 30% credit, which stepped down at the end of 2019). So, for example, the Shearn’s system qualified them for a \$4038 tax credit, reducing their overall cost to \$9422. This credit steps down to 22% in 2021. There is also the Solar Renewable Energy Credit (SREC). The size and productivity of a system, calculated over 15 years, determine its value. The developer the Shearns and I used, Sunrun, kept that credit (we assume it offsets the prices of our systems).

Who does the paperwork and permitting? Solar developers – there are 105 operating in Illinois – have turnkey operations where you basically sign contracts and checks. They handle the rest. If you go the DIY route, it’s on you.

How does it affect the value of your home? Nationally, Zillow.com says that solar systems increase home values by 4.1%. Bowmanville area real estate agent Jeff Graves says solar is so new to Chicago (permitting got faster and easier recently) that “there really hasn’t been that much data to support any claim,” he says. “My gut is it would be a major feature of a home for sale.” He says energy efficiency factors are becoming more prominent on the MLS.

Are there downsides? A leased system (more common to commercial, school or church properties), or one bought with payments remaining, would be factored into a home sale transaction. And, like computers and other electronic devices, technology improves and costs go down over time. But the FITC disappears in 2022. Most systems come with 20- or 25-year warranties and most operate maintenance free with about a 1% decline per year in efficacy (energy production).

For more information on residential solar energy, feel free to contact Russ at RussKlettke@gmail.com.

COMMUNITY NEWS

BCO Spring and Fall 2020 Community Meetings Recap

By Beth Emperor, BCO Secretary

Our in-person **Spring Open Community Meeting** scheduled for March 19 was postponed due to COVID-19 and reconvened via Zoom in August. We had special guest Congressman Mike Quigley attend. The Congressman provided updates on local and national affairs, including the hearings on the United States Postal Service that were about to occur. Congressman Quigley also fielded questions from residents related to voting locations in our area.

Mona Yaeger provided the BCO **President's message**, and she unveiled our new Fundraising Campaign created because the lack of events this year. Next there were updates from the Committee Chairs. **Events Chair** Scott Smith talked about a pending meeting with the new Events Manager at Half Acre Brewery. **Membership Chair** Beth Emperor thanked those who participated in this summer's Wednesday Walkabout. The **Gardening Chair** Craig Hanenburg gave an update on the Gateway Garden Expansion project, which included the new walkway and fence. The **GreenSpace Committee** was busy restoring the lawn, planting a new tree, upgrading the "Rock River" with blue slate and boulders. **Planning and Development Chair** Jeff Graves, who is in regular contact with the Alderman's Office, didn't have any new updates. The **Communications Committee**, discussed having

articles for the Bee, updates for our BCO Facebook and BCO e-mail blasts.

Our **Fall Open Community Meeting** was held via Zoom on Wednesday, October 14th. As with our previous in-person meeting, we were fortunate to have one of our neighborhood breweries, LaGrow Organic Beer Co., partner with us in providing free beer for the first 15 people to register for the meeting. President Mona Yaeger welcomed everyone to the meeting and Congressman Quigley joined us once again, providing updates.

New Board elections are held every two years at our annual Fall Community Meeting. For our upcoming term, we had four of our sixteen Board members step down and four new Board members replace their vacancy.

Committee Chairs gave an overview of what each committee does and asked for volunteers for 2021. The **Membership Committee** welcomed our two newest Business Member, Cornerstone Dental of Lincoln Square and Speedline Auto & Tire. We encouraged other Bowmanville and surrounding businesses to become members via our website, bcochicago.org.

We look forward to 2021 and will continue to keep our community updated about developments in Bowmanville.

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COMMUNITY NEWS

Winnemac July 4th Fireworks: How do Bowmanville Residents Feel About It?

By Winnemac Fourth for All Committee

The Fourth of July is a day when Americans of every stripe celebrate the founding of our country and all that being American means. The celebration can take many forms: barbecues, concerts, parades (many of us miss the dearly departed Francis Philipp, who for years regaled us in his Uncle Sam outfit with patriotic music from a boom box on a wagon), and of course, fireworks. For several decades, it's been a tradition to have an unofficial — and technically illegal — firework "show" at Winnemac Park, an event that draws people from many parts of the city.

After the 2020 show lasted past midnight, a handful of local residents in Bowmanville, Lincoln Square, and Ravenswood began asking questions about the noise, pollution, and dangers of the Winnemac Park fireworks display. What we found was, any use of pyrotechnics without a permit is prohibited by Chicago Park District code — violation of which carries hefty fines and even jail time.

Many Negative Impacts

So why is this unpermitted event allowed to take place in our neighborhood park, given its illegality and the following factors?

No safety precautions are taken to protect children or adults. Nationally, an estimated 10,000 fireworks injuries require a hospital ER visit around the 4th of July. Children experience the most injuries, and the most common injuries are to fingers, hands, legs, heads (face, eyes, ears), and arms (from PreventBlindness.org). According to a report in BlockClubChicago.org Dr. Stathis Poulakidas, a trauma and burn surgeon and director of the Cook County Trauma & Burn Unit stated, this past summer's 4th brought an uptick in "bad facial fractures and lacerations...skin burns all over...a peppering of burns, almost like a shotgun blast with the mortars."

Private property near the park is at risk.

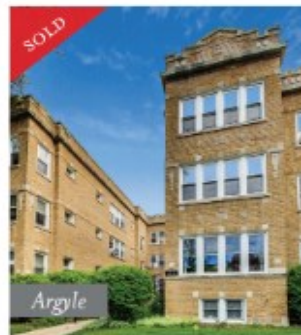
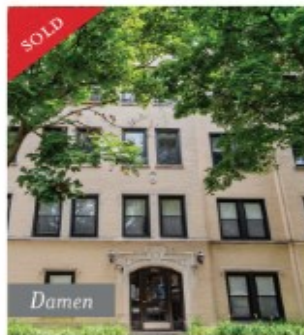
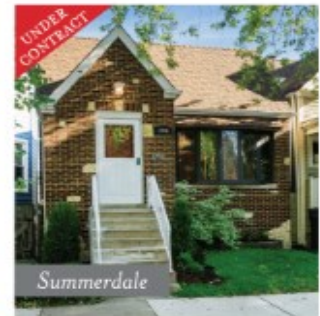
Three Chicago homes burned from errant fireworks rockets the night of July 4, 2020, including one in the 2400 block of West Berteau Avenue. From Winnemac, floating Chinese lanterns, lifted by sterno-fire devices, drifted on an easterly breeze over Jorndt Field to ... where?

Hours of loud booms adversely affect people with PTSD and autism. Individuals with PTSD include our veterans, people who served in the armed services to ensure our democracy and freedoms.



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COMMUNITY NEWS



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The noise also affects household pets.

As most people with dogs, cats and other pets know, fireworks cause distress. That often means their humans cannot leave them alone on the 4th, or they must be administered anti-anxiety medications.

Much garbage, including unexploded fireworks, is left behind in the park.

This is not only disrespectful to picnickers and park employees, it is dangerous to children and animals who might come upon it on July 5, before the clean up takes place.

Damage to birds and the environment. Fireworks scare all birds, some literally to death as they fly in fright into trees and buildings. Tiny bits of plastic debris from the fireworks rain down upon the park and are consumed later by surviving birds, which lead to nutrition deficiencies, particularly in chicks. One Winnemac species, finches, builds nests and lays eggs in July; fireworks likely limit their populations.

Producers and fans of the show are unidentified, and PERHAPS NOT LOCAL.

It's unclear who buys and deploys the fireworks, but we do see spectators arriving via the Damen Ave. Brown Line el stop. Some local radio shows tell people to go to Winnemac for the show, which seems to be growing and getting noisier every year.

Note that Winnemac Park was once a derelict eyesore, a crime magnet, but with millions in taxpayer dollars, expert landscape design (by a former Bowmanville resident landscape architect), and countless hours of work by environmental volunteers, the park was transformed about 20 years ago into a popular community asset.

What to Do about It?

Virtual meetings to discuss this – involving concerned residents, the BCO board, and board members from the Ravenswood Neighbors Association and the Winnemac Advisory Council – were held in July and August. Also, a virtual joint meeting was held in September with alderman and staff from the 40th and 47th wards (Andre Vasquez and Matthew Martin), which border on the park. All agree that these issues matter and that these questions should be asked of the residents.

Next steps: Per request of the aldermen, we will ask individual Bowmanville residents to weigh in with their thoughts about the 4th of July fireworks. This will be done through an online survey, which will be issued in the coming weeks and announced via the BCO and Bowmanville Neighbors Facebook pages. Community reactions in the survey, pro and con, will be shared in a future Bowmanville Bee and on the Facebook page.

Urban Pooch Champion Corner

Stud Puppy —Malo



Hi, my name is Malo. I am a 7-year old mixed breed that lives with my owner, Billy, in the 5300 block of Leavitt. My mother was a Pitbull, and my father was a Bulldog. I get my cute looks from the best of both of these breeds.

At one point most people were afraid of Pitbulls, but I can reassure you, I love people. It is hard to remember my family, but I came from the far-off land of Joliet. One day this young, good-looking college kid came to take me away. From that point forward it's been me and him ever since. We went through college together at Loyola in Chicago and then to grad school at the University of Missouri. Now I live in this great neighborhood.

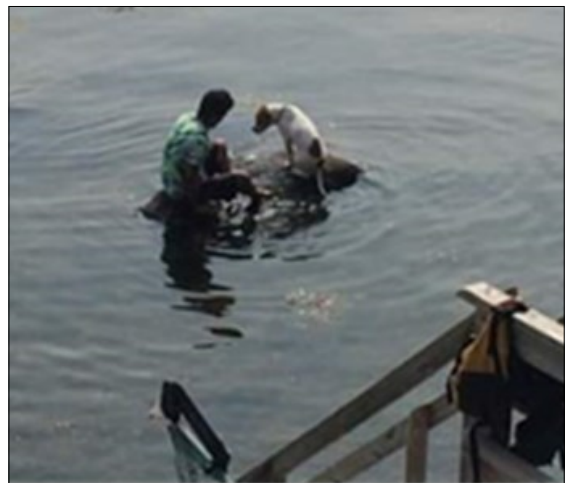
Billy and I have shared many wonderful adventures along the way like running, biking and road tripping. One of newest games I learned is ultimate frisbee, which is played mostly on high school and college campuses. It's a non contact team sport played with a frisbee. We used to play a lot of ultimate frisbee, even though I'm scared of the discs, but I had fun anyway.

These days though, we hardly get to do that any longer or other activities we enjoyed like going to large events. The Coronavirus has made it so I can't hang out with all the friends we made

My favorite experience being Billy's sidekick was going hiking in Tennessee. We hiked for a few days. Some of the trail

markers on this one trail were hardly visible, but for the four hours we were hiking, I led the way with my nose. I knew the way even though people only really hiked this trail once every few days, which made it hard to see the path.

Life has been pretty good for me, hanging out with Billy, our friends, and sometimes his brother Foster. But then one day I ruptured a disc in my spine. It pinched a nerve and I lost use of both of my hind legs. After surgery and a year of rehab I'm back on my feet. I walk a little crooked and haven't fully regained control of my muscles, but I still love to run and play. The lawn next to the cemetery is my favorite place to play. Yesterday I found an entire sausage that the Friday night hangout had left for me, yum! So, if you walk past our house this fall and you see me out front, wave hello. I love seeing all the neighbors in Bowmanville.



If you would like to have your dog, cat, bird or other pet featured in our next "Pet Profile," please submit a short article (500 words or less) about your pet and yourself, including some things you like most about Bowmanville and two or three pictures of you and your pet, to news@bcochicago.org by December 18, 2020.

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COMMUNITY NEWS

The BCO Fundraising Campaign

The BCO launched our fundraising campaign in September. Thank you to those who donated. But we are still in need of help. Please consider making a tax-deductible donation of any size. The easiest way is on our website: www.bcochicago.org.

Thank you from the BCO Board of Directors

WANTED: Bee Delivery Volunteers

The BCO Communication Committee is seeking a few good neighbors to help 4x a year to deliver the BCO Bee. It's super easy, great exercise, and a quick trip around your neighborhood. Even our youngest resident are involved (see page 12).

If you're interested, email comm@bcochicago.org

**BCO Gateway Garden
2021 Charette**

It's been 3 years since we purchased the additional land at the Gateway Garden.

It's been 2 years since our 1st charette/design meeting.

The BCO will be holding a new charette meeting this winter to revisit what is still needed in the space.

Composting

Community seating/benches

Plantings

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Bowmanville's Own Sausage King – Old World Style

By Mona Yaeger

When I first moved to Bowmanville six years ago, one of the first events I volunteered for was the Summer Social, which is usually held in August. I joined Ann Scholhamer, the Committee Chair at the time to help with planning for this event. During one of our planning meetings, she mentioned that our hot dogs and sausages will be provided and cooked by Chef Martin. Ok, cool. There's a chef in our neighborhood. As the years have passed, I became more involved with food industry by working at Le Cordon Bleu College of Culinary Arts and just a foodie in general. That's when I started to really appreciate what it means to be a Chef.



Growing up in the Business

Chef Martin Wallner originally grew up in a small town in Austria in a family owned business in the food industry. As early as age five, he worked in the butcher shop his grandfather started in 1920. His father took over the shop in 1970, where both Chef Martin and his brother continued to help out. As the food industry grew and changed, supermarkets came into his town and took over, causing many small family businesses like the Wallner's to close up. "When the supermarkets came to my town, it caused a lot of business to make some decisions. To this day there are only four family grocery stores still open there. Once this happened, my family converted the butcher shop into a restaurant, and that is when my path towards the restaurant industry and becoming a chef became clear for me."

Learning the Craft

When he was fifteen years old, Chef Martin started a three-year apprenticeship program, which involved going to school two months each year, but also working full time in a restaurant or conference center. From working with his family, he knew he liked learning by doing, and from working in a butcher shop, he already knew how to cut meat and fish.

After finishing the program, Chef went to work for Hilton Hotel International. This job took him all over the world, Puerto Rico, New York City, Chicago, and

Germany were a few of the cities he worked in. After working at the Drake Hotel, Chef decided to go back to Europe, where he landed a job in Germany. Once he started working in Germany with Hilton Hotels, he realized that Germany was not the right fit for his lifestyle. He knew he didn't want to go back to Austria, so instead he decided to go back to Chicago.

Making His Way in Chi-Town

Once Chef Martin returned here, he needed a job. He walked into Spago (once located at Ohio and Dearborn) and decided he would try to talk his way into a job. At the time Spago was owned by Chef Wolfgang Puck and was one of the best places to dine in Chicago. Chef Puck was also from Austria and Chef Martin used that as his in. After asking for Chef Puck and getting himself back in the kitchen, he knew it was time to put up or shut up.

"I talked to the Executive Chef at the time (not Chef Puck) into allowing me to stage (staging means to work for free or do a working interview) after lunch. The Executive Chef gave me two hours to cook a dish. I was done in 10 minutes. I was cocky back then, but I knew my way around a kitchen — proteins, flavor profiles and the like. It was the best dish he had."

Chef Martin knew he had it in the bag, but just to be sure, he told the Chef that we would stage for free for three days to really show what he could do. If they were impressed, he wanted a job. After his three-day stage, he was offered a full-time job.

"I was excited to get the job, but I had to tell them that I didn't have any papers (work visa) and they would have to sponsor me. When I told them this, they looked at me like I was crazy — walking in and demanding a job. They knew this took guts and I was good, so they agreed to sponsor my work visa, even though it would take 6 — 8 weeks to get the paperwork processed.

In the meantime I couldn't work, but couch surfing was getting harder to do. "So, I called up a buddy in Puerto Rico and asked him if I could work for him while I waited for the visa to come through. I went to PR to work in one of the best restaurants on that island. Once my visa was approved and official, I came back to Chicago and Spago. That was the best chef job I had in my career, I worked there for ten years. The quality of work and food we were putting out, no one in Chicago was doing

MEET YOUR NEIGHBOR

Bowmanville's Own Sausage King – Old World Style

what we were doing, we were ahead of the culinary game.”

Starting His Own Business

Working in this industry is hard work and can be hard on the body. Most people want to start their own restaurant, bar or something related to food. Chef Martin was no different. “In 2006, I decided I wanted to start my own company. I found a partner to help with making my sausages, it was a woman-owned business in Bridgeport. We started making 200 – 400-pound batches of sausages. As I was doing this, I needed to market my sausages. I would carry a cooler and walk up and down Clark Street in Wrigleyville selling my product. One of my first customers were Hopleaf, Sheffield’s, and Harvest Time Foods.

“I was also involved with the Lincoln Square Chamber of Commerce. This was a great place to network and get my sausages known. Once a quarter there would be a business networking event/meeting. I asked to cook and bring my sausages to hand out for samples. That helped get the word out. From there, I made a connection with JDY Wholesalers. They distributed meat, cheese and Spanish products throughout Chicagoland. That really helped launch my sausages. Later they were purchased by Fortune Fish & Gourmet in Bensenville, which I am still with.”

His company is called *Chef Martin Old World Butcher Shop* sausages are available in several retail shops, such as Harvest Time Market on Lawrence or Foxtrot Grocers on Southport, as well as in restaurants like Fireside,

John’s Place on Roscoe, Little Goat Diner, Café Selmarie., and Spiteful Brewery. His sausages can also be ordered online at eatangus.com.

Chef Martin’s Career Advice

I asked Chef Martin what would be his career advice for those looking to get into the food industry. “Follow your heart. It will take you a long time to make a living, even longer to have your own restaurant. The work never stops. Use your people skills and culinary skills, because those and other components are what you will need to be successful. Go to Europe if you can and work at some of the best restaurant there. Get as much experience as you can.”

Living — and loving — the Bowmanville Life

Chef Martin has been living in Bowmanville for 15 years with his wife and two kids. When he isn’t working, he is home cooking, riding his bike or gardening in his veggie plot in the Bowmanville Community Garden across the street from his house on 2100 block of Balmoral. So, if you see him around the neighborhood, say hi. He’d love to talk about sausages, food and all things Bowmanville.

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Speedline Auto & Tire: Service You Can Depend On



We are pleased to announce our newest BCO Business Member, Ron Douglas, owner of Speedline Auto & Tire at 5250 N. Damen Ave (just north of Foster). We welcome you to contact him at (773) 878-3000 or stop by the shop.

In an interview this summer, here's what we learned about him and his shop.

History of Speedline Auto & Tire

I bought Speedline Auto in 2007 and before that, I was a Service Manager for Ashland Tire. I have lived in Chicago all my life, consider myself a Chicago North Sider, and am a graduate of Amundsen High School.

Motivation for Locating in Bowmanville

Having lived on the Northside of Chicago all my life, I consider Bowmanville to be a growing community and a safe place to raise a family. When Speedline became available for purchase 14 years ago, I was excited at the opportunity to buy the business and become part of the Bowmanville community.

What to Know about Speedline

Speedline is a Five-Star Google and Yelp company with a qualified staff. I have five ASE certified mechanics working with me.

Speedline is a Complete Maintenance Facility, with myself and my mechanics performing tune ups, oil changes, brake services and many other maintenance jobs. We are a dealer alternative, and we honor some aftermarket warranty plans.

I take pride in running an efficient and clean shop with friendly service with an eye for detail and customer satisfaction.

Why Speedline Joined the BCO

Speedline has been part of the Bowmanville for 14 years and has performed quality repairs for the citizens of this community.

We became a BCO Business Member to support the work that the BCO does for the community. We plan to support various BCO activities and advertise in the Bowmanville Bee. A strong community is my vision, and anything I can do to help the community grow is a win-win for everyone.



State Representative Greg Harris - 13th District

1967 W. Montrose Ave. Chicago, IL 60613
Ph: 773/348-3434 Fax: 773/348-3475 Greg@gregharris.org



Thank you Bowmanville Community Organization for
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www.GregHarris.org

For more information about BCO Business Memberships,
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OUR YOUNG BOWMANVILLE NEIGHBORS

Young BCO Volunteers Enjoy Helping Out

By Rachel Galant



Thanks to the guidance of their parents, Rachel and Ron, the Galant brothers, Ezra and Gideon, are experiencing the joys of volunteering at the age of just 11 and 7, respectively. How? By helping to deliver the Been in our neighborhood. In fact, they like doing that so much that Ezra was inspired to write about it:

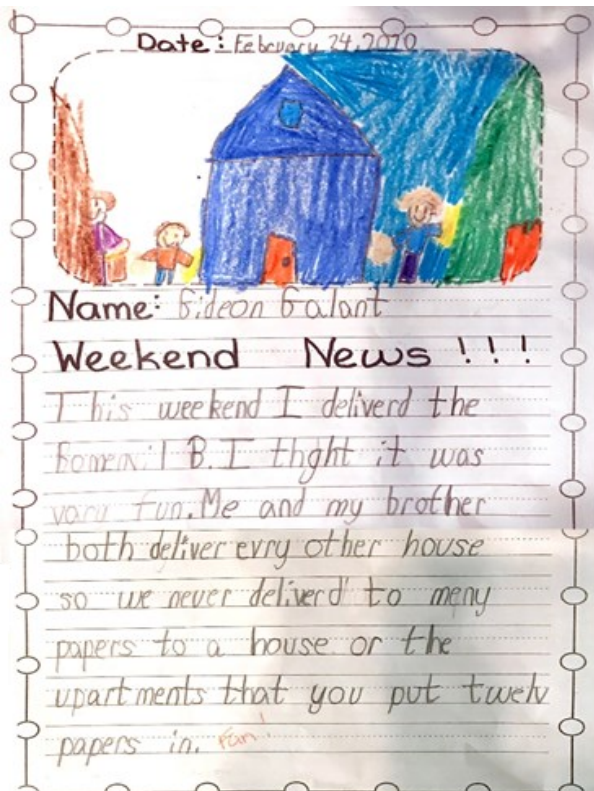
"I've been delivering the Bowmanville Bee for three years now. It's been a fantastic experience! It makes me feel like I have a contribution to our neighborhood, and it feels really good to let people know what's going on in the community. I've also had the privilege to be able to meet some of my fellow neighbors along the route. In addition, I've been able to enjoy the growth of the families that have joined the Bowmanville Community.

"Over the years, my family and I have been able to develop a quicker and easier way to deliver the Bee. It's been a real honor serving my community, and I hope that you to will consider volunteering for the Bowmanville neighborhood."

Rachel Likes It, too!

"The idea for submitting this came from Gideon's edition of his weekend news from back in February, when he was in 1st grade at Chappell prior to COVID quarantine. (See image at left.) I loved that he had written about enjoying this chore from his weekend.

"I enjoy delivering the Bee with boys. It has given them a sense of responsibility in the neighborhood and something to be proud of. We are happy to volunteer for this neighborhood that we really love and can participate as a family."



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OUR YOUNG BOWMANVILLE NEIGHBORS

Keep Beautiful Bowmanville at Its Best!

By Sophia Michael, third grader at Rogers Park Montessori School



Do you know how bad littering is? And that it can kill animals and, I hate to say this, but if we're not careful, we will kill the planet too? Oh, and if you did not know, littering is also illegal.

And I don't think we know what we're doing. It's unbelievable,

you know, it's more than sad — it's unbelievable, it's just outrageous, it makes me want to scream or sometimes even swear, but I keep my cool. But that does not mean it does not exist.

Have you seen those commercials where they say by 2021 there will be more trash in the sea than fish? I believe if we work together, we could postpone that at least a little bit. I know right now is a hard time to do it, but we can find a way somehow and some day. If you came here thinking well, what's the whole big deal of littering, what harm does it do? And if this has not changed your mind, I have a story for you.

The Story of Tire Croc In Indonesia there is a crocodile nicknamed Tire Croc, and if you're wondering why he's nicknamed Tire Croc, then listen closely.

There is a crocodile that got a tire stuck around his neck, and if you're wondering how such a thing got stuck on a croc — littering!! Oh, and if you're thinking, how did it fit around his neck — crocs are so big — he was a hatchling! And if you don't know what that means, it means a baby crocodile!

But back to the story. So a man came, and his name was Forrest Galante, and tried to save him. And he was so close, but due to this pandemic, he had to leave and right now, at this exact second that you are reading this article, this croc is slowly losing airflow and slowly dying. If you would like more information go to your tv and say or search Tire Croc. It can also be on Discovery.

Editor's note: This article has been reformatted and lightly edited to make it more readable, but not necessarily to make it grammatically correct or perfectly written, so you will get a sense of Sophia's style and passion for the topic. Sophia, attends Rogers Park Montessori School, is the daughter of Kate Connor and Dave Michael.



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Get out Your Runcible Spoon — It's Quince Time!

By Tim Noworyta

Looking for a tasty — and rather unusual — way to celebrate autumn? Cook and eat some quince. The season for this not very common fruit runs from October to December, so now is the perfect time to have some of this “quince-essential” autumn fare.



According to the website, Eat the Seasons, quince comes from the Caucasus, where it still grows wild, and was spread around the Mediterranean around 600 BC. Here are some other interesting things about quince from that site: “In ancient Greece, the quince was heralded as a fruit of love, marriage and fertility, and it was often given as a wedding gift to the bride to sweeten her breath.” (Who knew?) “The quince made its way to England in 1275 when Edward I ordered that quince trees be planted at the Tower of London. Thereafter, it was a common ingredient in jams, jellies, crumbles and pies and was often served alongside rich cuts of meat.”

A quince looks a bit like a bumpy, golden yellow apple or pear (Asian pears are sometimes sold as quince— they're not.) But it's much harder than either and bitter-sour to the tongue when raw. When cooked, though, quince becomes soft and delicious, with a wonderful aroma and a sweet taste that to me seems part pear, part apple and part apricot. It's great as a dessert, especially with a little yoghurt or vanilla ice cream. And you can bake quinces into a pie or make them into a jelly, as the Spanish do in their *dulce de membrillo*, a thick quince paste that's great with cheese and bread. (I know — I ate a lot of it when in Spain long ago on a student budget.)

If you'd like to add quince to your autumnal rituals, you'll first need to find the fruit. Because quince is not commonly grown commercially, many grocery stores and supermarkets will not have it. But I know you can usually buy quince locally at Harvest Time on Lawrence Avenue or at Mariano's. There are two main ways to cook quince: poaching and baking. You'll find many recipes for each online. But here's one that I've modified to make poached quince part of my autumn rituals.

Poached Quince

Ingredients: (serves 4-6)

- 3-4 quince
- 3 cups water (add more to cover quince slices if needed)
- ½ cup of sugar
- ¼ cup of honey
- ½ vanilla bean, or ¼ teaspoon of vanilla extract
- 1 teaspoon of lemon juice, or 1/2 lemon, sliced
- Spices: (to your taste) 5-6 cloves, 2-3 cinnamon sticks, 4-5-star anise



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COMMUNITY NEWS-FALL RECIPE

Preparation:

Put the water, sugar, honey, vanilla, lemon, and spices in large pot and turn the heat to medium. One at a time quarter the quince, cut away the core, and cut each quarter into ¼-inch-thick slices. (Careful — quince can be hard to cut! A sharp, sturdy knife can help.) Simmer the quince for 30 minutes or more until you can easily put a fork into the slices. Serve warm or at room temperature, with yoghurt or ice cream as you like. Store the quince in its liquid for up to a week in the refrigerator.

Eat with a Runcible Spoon

How is it that making poached quince is now an autumn ritual for me? Some years ago I saw a reference to Edward Lear's poem, *The Owl and the Pussycat*, in an airline magazine. I was especially charmed by this sentence:

They dined on mince, and slices of quince,
Which they ate with a runcible spoon;
And hand in hand, on the edge of the sand,
They danced by the light of the moon,
The moon,
The moon,
They danced by the light of the moon.

I thought: Just what is a runcible spoon, and how do slices of quince taste? So I did some research and found that a runcible spoon (according to Merriam Webster) is "a fork curved like a spoon, with three broad prongs, one of which has a sharpened outer edge for cutting." In other words, sort of like a "spork" with one outer edge flattened. And I found that there are lots of recipes for sliced quince, so I tried one — and like it! Perhaps you will, too. So whether or not you have a runcible spoon (I don't; a fork or spoon works very well for this) I hope that you, too, will be dining on slices of quince this fall — and maybe even dancing by the light of the moon!

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BOWMANVILLE COMMUNITY ORGANIZATION COMMITTEES



Bowmanville's community newsletter, *The Bowmanville Bee*, is published quarterly with the goal of sharing the neighborhood buzz and promoting local business. We work closely with BCO members and neighbors to gather local stories that help make Bowmanville the unique and proud community. The Bee urges the submission of relevant content to news@bcochicago.org.



The Communications Committee provides many ways for the BCO to connect to the community and for the community to make its voice heard through the BCO. These include our website, Facebook, the Bowmanville Bee, Instagram and email eBlasts. Contact: comm@bcochicago.org.



The Events Committee is one of the best ways to meet neighbors throughout the community, and have a lot of fun while you're at it! Each year we continue our Annual Street Sale in June, Bowmanville Garden Walk in July, and Summer Social in August. If you can help let us know! We need help to make it happen. We are always looking for new twists for annual events and new event ideas. Contact events@bcochicago.org.



The BCO Gardening Committee continues to enhance and maintain our community garden spaces. We are thankful for our volunteers and still need the help of the whole community as we endeavor to improve our natural surroundings. We look to the entire community to join our efforts in implementing a sensible and enduring stewardship plan for all of our open spaces. **For more details and to pitch in contact the garden committee at gardening@bcochicago.org.**



The BCO acts as a steward for the green space at 5384 N. Bowmanville Avenue and our community gardens along Bowmanville and Ravenswood Avenues. We also continue to look for opportunities to expand and improve on green space in our community. We need your help as we continue to move forward with our goal of ensuring Bowmanville is one of the greenest, most livable communities in Chicago. We are currently working on the expanded Gateway Garden at Ravenswood. Contact greenspace@bcochicago.org



The Membership Committee focuses on ways to continually engage and support our community and grow our membership base. We reach out to new neighbors and new and renewing members. Not a BCO member, go to our the BCO website to join. Contact membership@bcochicago.org. **Get involved, you won't regret it!**



The Planning & Development Committee gathers periodically to discuss issues of change, development and improvement of our fine community. P&D interacts with local residents, businesses, and the Alderman's office to influence the evolution of our community. The P&D committee meets as issues arise. Contact planning@bcochicago.org.



The Public Art committee was formed in 2010 to explore the idea of a mural in the Berwyn pedestrian tunnel at Ravenswood. That idea became reality very quickly! A restoration of the painted interior took place Summer 2016. Want more public art? Contact publicart@bcochicago.org to get involved or with new ideas.

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