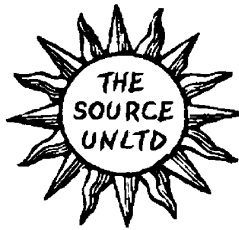


Source



Letter

A monthly publication with news about the East Village community at large ©2004

Free in The Village

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Priceless Everywhere Else

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FIRST OFF... Summer's just down the street and the city's buzzing with outdoor concerts, street fairs and that annual summer rite, the rent guidelines meeting. Each time the rents go up we lose a few more people & a lot more flavor in what was once a very affordable place to live, work & create. I don't mind people getting theirs, but small steps will get you to the same place as leaps and bounds do - with a lot less damage along the way.

SOURCE STUFF FOR JUNE

**1 TIME USE CAMERA
PLUS DEVELOPING**

\$9.99

FOR ONLY

INCLUDES 2 SETS OF PRINTS OR FREE ROLL OF FILM. (Mention Ad)

REMINDERS

Attn Parkers: Alternate Parking is suspended:
• June 13 & 14, Mon./Tues. Shavuot: 1st/2nd Day

RENT GUIDELINES BOARD HEARING on Thurs.,
June 16, @ The Great Hall at Cooper Union, 7 E. 7th
St. (Cor. 3rd Ave. basement) 10:00 am - 6:00 pm

HEAR AND BE HEARD at the next meeting of the
9th Precinct Community Council. June 14, 170 Ave C
(entrance on E. 11th Street) 7pm. Jerry Shea, Pres.
www.ninthprecinctcouncil.org

PLACES TO LEND A HAND

- **CRISIS HOTLINE Volunteer**- Help people who are experiencing some form of personal crisis - from a bad day to a broken heart to a major loss or illness. www.samaritansnyc.org
- **EAST VILLAGE VISITING NEIGHBORS** provide help to seniors in our area. For info: 212-260-6200
- **HELP MAKE A DIFFERENCE** with our ongoing food drive to benefit **The Middle Collegiate Church Food Programs**. All canned goods you bring to our store go directly to people who really need them.

COMMUNITY NEWS

GET LISTED! UPCOMING EVENTS, GIGS, ITEMS OF SPECIAL INTEREST.

To submit: **Stop by our store @ 331 E. 9th Street OR e-mail us at santo@sourceunltd.com.**

Submissions must be received by JULY 27th. Inclusion subject to space availability.

- **DOT PROVIDES FREE 2005 CYCLING MAPS**
The 2005 edition of the New York City Cycling Map will be available at bike shops throughout the five boroughs, or call the New York City Call Center at 311. The maps have information for both recreational and commuter cyclists. The two-sided, full color map includes all five boroughs and outline on-street routes.

STREET FAIRS

- Sunday, June 5**, Greenwich Avenue Festival (Greenwich Avenue/ 6th & 7th Avenue)
- Sunday, June 5**, Second Avenue Spring Jubilee (Second Avenue from 23rd Street to 34th Street)
- Friday, June 10** Tribeca Community Fair Murray Street from Broadway to Church Streets
- Sat. June 11**, 6th Precinct Community Council Fair (Blecker Street from 7th Avenue to 8th Avenue)
- Sat. June 11**, Stuy. Park Neighborhood Festival (Second Avenue from 14th Street to 23rd Street)
- Sunday, June 12**, Astor Place Festival (Astor Place from Broadway to Lafayette Street)
- Sat. June 18**, Cooper Square Committee Fair (Third Avenue from 6th Street to 14th Street)
- Sat. June 18**, Our Lady of Pompeii Festival (Blecker Street from Sixth Ave. to Seventh Ave.)

- **WORKSHOP READING...** Participants in the five spring workshops of Maggie Dubris, Robert Fitterman, Merry Fortune, Drew Gardner, and Patricia Spears Jones will read from their work. Friday, June 3rd, 8:00 pm, @ The Poetry Project, St. Mark's Church (2nd Ave & 10th St.) Call (212) 674-0910.
- **RAFFLE TO BENEFIT** The Lower Eastside Ecology Center programs. (raffle goods & services donated by local merchants). Tickets sold at the Union Square Greenmarket. Drawing held June 28 @ the Dance Oval in East River Park. www.lesecologycenter.org
- **CONEY ISLAND MERMAID PARADE**- Mermaids, Neptunes, and other costumed participants toast Coney Island's charm. June 25th, 2:00 p.m. @ W. 10 St. & Surf Ave. (by the cyclone). www.coneyisland.com
- **YOGA TUESDAY MORNINGS** w/ Joan Coddington. Start the week right. Good for all levels; wear comfortable clothes in which knees can bend. Every Tuesday at 7am, @ 6th & B Garden (6th Street & Ave B)

GUEST COLUMN OF THE MONTH 

Guest Column of the Month

The Beauty of Cru Beaujolais

- by Pameladevi Govinda

"Beaujolais" becomes a household name in November, right around the time of Thanksgiving when wine consumers go into Beaujolais Nouveau frenzy. Bottles of the juicy, bubblegum-fruity wine flies off of retail shelves and is poured by the caseload at packed local bistros. Yet barely a month later, once supplies are exhausted and the expression "Beaujolais Nouveau est arrivé" seems like words of the distant past, the rest of the region's wine is left unexplored.

Don't get me wrong; I do not frown upon the baby Beaujolais juice that is released every year on the third Thursday of November. The just-fermented wine is a celebration of harvest, albeit with much marketing ploy behind it. My only gripe (and it is one that is shared by the wine industry at large, namely sommeliers and wine retailers) is that Nouveau has eclipsed good producers of basic Beaujolais and the more complex Cru Beaujolais. A shame it is too because the wines hailing from just north of Lyon and south of the Maconnais in Burgundy, made from one hundred percent Gamay, are the best year-round drinking reds available. Often, light, fresh, fruit driven and really quite feminine, red Beaujolais is perfect in all sorts of ways. Some make for delicious thirst-quenchers with a slight chill at a summer picnic or barbecue and many examples work with fish, most vegetarian dishes and all white meat. A fruit driven Beaujolais also happens to be the perfect red wine for spicy food and a tart or full-bodied Beaujolais is fantastic when the weather carries a chill in the air and fattier dishes, much like the hearty cuisine of Lyon (crispy fried tripe for aperitif anyone?) are called for.

There are ten Crus, basically designated appellations that express Gamay in a different way. In the north of the cru region is *Saint-Amour*, which varies in style from light and fruity to full-bodied and more complex - prepare to be surprised at what each producer has to offer. While *Juliéna*s usually exhibits vivacious bright fruit, that makes for immediate drinking but can also benefit from a few more years of bottle age. *Chéna*s tends to have floral, spicy and woody aromas, with medium to full body and enough serious tannin to make it an age-worthy wine. Dubbed the king of the crus, *Moulin-à-Vent* produces full-bodied wines that always need bottle aging until they are at their best and are by far the longest lived of the crus. *Chiroubles*, on the other hand, produces supple, fruit-driven and delicate wines that can be consumed alone or with light fish dishes. *Fleurie* is the prettiest of the lot and as the name implies, these wines are feminine and floral, showing scents of violets, peonies and rose; I think of it as being simultaneously complex and beautiful. *Morgon* is a firm favorite among all the appellations because it can be earthy with great tannic structure and ages like fine Burgundy.

For more of that gentle Gamay character, *Régnié* tends to have bright notes of cherries and berries and ranges from light to medium bodied, while *Côte de Brouilly* is both hearty and elegant and it's younger, in personality, sibling, *Brouilly* is jammed with red fruits, has mellow tannins and is meant for early consumption.

I like to think that for every meal there is a Beaujolais to suit and I am perpetually surprised at how differently the same grape can express itself from one end of Beaujolais to another. It could just be the foster mother in me but the less celebrated wines are always the ones that I have a soft spot for. Yet having said that I do hope that some day, the Gamay grape, particularly from the humble Beaujolais region of France, will find a way into your hearts and gain the kind of recognition it deserves. The following wines are made by small producers and are available at Astor Wines and Spirits, 12 Astor Place (212 674 7500)

Gina Bertolla Domaine Granit Moulin-à-Vent Les Caves Cuvee Unique 2002 \$14.99

A stunning wine that possesses cedar hints on the nose along with lots of spice and has firm tannins, beautiful dark berries and violets on the palate. This should age in the cellar for at least another two years and can go on aging for up to twenty years.

Fleurie "Cuvée Tardive", Clos de la Roilette 2003 \$20.99

Lush red berry fruit character along with sumptuous hints of peonies and rose, it is one of my all time favorite Beaujolais.

Louis-Claude Desvignes Morgon Côte du Py 2002 \$14.99

From a single vineyard site this wine has serious tannin, dark berry fruits and mineral. Consume with hearty dishes and store a few in the cellar.

Marcel Lapiere Morgon 2003 \$22.99

Lapiere's wine was one of the first Beaujolais of integrity to be available in the States through importer, Kermit Lynch. It is a meaty, piquant wine that is both unusual and distinct. Perfect for fatty food.

Pameladevi Govinda has written about wines, spirits, food and travel for CITY magazine, Beverage Media, Cheers, Time Out New York, Lucire, and websites, Daily Candy and Drink Pink. She lives in the East Village with her husband and an ever-growing inventory of wine and spirits bottles.



"Satch"
by Sara Hauser

Satch's Corner Where you can read about some good cd's, books & videos which can be purchased at www.sourceunltd.com through our affiliate program with amazon.com

JERRY DOUGLAS -- LOOKOUT FOR HOPE

Jerry Douglas' day job is with Alison Krauss & Union Station but on this disc he steps out on his own and fronts a tight, smoking group of musicians who provide a driving backdrop for his excellent dobro playing. The grooves are mostly country- leaning with some jazz overtones, the production is crisp & clean. All in all a good listen if you like real music by real musicians.

See you next time on the corner.

Closing Statement: "They that can give up essential liberty to obtain a little temporary safety deserve neither liberty nor safety." -Benjamin Franklin