

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 here and the time is right to add a new feature to this publication! Look on the back of this page for the debut of our Guest Column Of The Month. Each issue will have a contribution from our vast pool of Source customers & friends, ranging from cartoon strips to editorials. This month we feature a recipe from the folks at La Palapa Mexican Restaurant. Ay, Caramba!

SOURCE STUFF FOR JUNE

10% OFF a variety of 2 & 3 part NCR receipt books that can be customized with your business name, address and logo.

First time orders only. Ask us for details.


DID YOU KNOW...

- We sell BLANK CD's, DVD's, Custom Length Audio & Video Cassettes, Mini DV, High 8 Cassettes, DAT Tapes, Mini Disks, Zip Disks & Floppy Disks.



COMMUNITY NEWS

All listings are free. To submit, come to the store located at 331 East 9th Street or email us at santo@sourceunltd.com. Submissions must be received by June 25th for the July issue. Inclusion is subject to space availability.

- * **9th Street In The Movies...** Starting June 10th, See the 9th Street merchants slide show before every movie playing at City Cinemas, located at 2nd Ave & 12th Street. This runs thru September.
- * **ALL THAT JAZZ...** Listener supported **WBGO 88.3 FM** plays classic, modern & Latin jazz 24 hours a day & can use your help! (\$) You can also hear them on the web at www.wbgo.org
- * **The 9th Precinct Community Council** will have it's final meeting (until the Fall) Tues. June 8th 170 Ave C at 7 o'clock pm
- * **KEEP THE CANS A'COMING.** The food drive to benefit **The Middle Collegiate Church Food Programs** goes on. Who ever donated the canned salmon, it was a big hit! All canned goods are welcome.
- * **East Village Visiting Neighbors** provide help & companionship to seniors in our area. To volunteer or for more info call 212-260-6200.
- * **A CD of E.E. Cummings songs** with music by **Ellen Mandel**, is available for sale at St. Mark's Bookshop (31 3rd Ave) & Dinosaur Hill (306 E. 9th)
- * **Clayworks Pottery** is celebrating **31 years** at 332 E. 9th St. with an array of stylish & functional stoneware wedding gifts.
- * **Run easier & Faster** with less wear & tear on your joints. Come to **Jae Gruenke's class** @ 22 E. 17th St. Rm 1009 (10th fl.). Call 646-256-4414
- * **Musical Puppet Shows** (ages 1-4) available for Birthday Parties in the neighborhood. Story Puppet Shows (ages 4-7). Face Painting for all ages! Call 212-260-3036
- * **E.V. Astrology**, In the community since 1991. Readings by appt. Call Rose 212-475-2660
- * **Emily Lynn... Martinez** will be singing Sat June 5 @ 3pm at The Brooklyn Conservatory of Music
- *  **Santo** will be playing with classic rock singer/guitarist **Jim Toscano** @ The 1849 Club located on Bleecker & McDougal Street on Wed., June 9th from 9pm on...

← **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

The Persuasions: A Capella Dreams

I had an urge recently to hear voices. Not the rat-tat-tat rhymes on top of manufactured beats, (phat or otherwise) just organic voices. So The Persuasions came to mind & **A Capella Dreams** is what I picked up. These guys have been at it for years & still sound great. There's a heart wrenching version of *In The Ghetto* & the rest of the disc just glides along on the waters of smooth vocal harmony. This is a dream worth having.

"Satch" See you next time on the corner.

by Sarah Hauser

→ **GUEST COLUMN OF THE MONTH**



GUEST COLUMN OF THE MONTH



La Palapa Cocina Mexicana's Fresh Salmon Ceviche

Preparation Time: 20 minutes, 4-8 hours marinating, 1 hour chilling

This Recipe Serves 4-6 Appetizers

1 pound fresh salmon filets, cut into 1" cubes
1 cup fresh squeezed lime juice

3 medium tomatillos dried
1 plum tomato diced
1/2 cup vidalia onion diced (may substitute red onion or scallion)
2 jalapeño chiles, seeded, deveined and diced (taste! Heat level can vary!)
1 cup of fruit in 1/2" cubes: mango, papaya, peaches or nectarines
1 Tablespoon chile ancho powder
1 Tablespoon honey
1 1/2 teaspoons salt (adjust to taste)

Sliced tomatillos, cilantro and tortilla chips for garnish

1. Cut the salmon into 1/2 inch cubes and place in a ceramic or glass dish. Toss with 3/4 cup of lime juice. Cover and marinate in the refrigerator for 4-8 hours. Drain and discard the lime juice.
2. Transfer the fish to a medium non-reactive bowl. Add the remaining 1/4 cup of lime juice, the tomatillos, plum tomato, onion, chile, fruit, chile ancho powder, honey and salt and stir to combine. Chill for at least an hour, or as long as a day, to blend the flavors. Serve in tall chilled martini glasses or goblets with tortilla chips. Garnish with a slice of tomatillo and a cilantro leaf.

**THIS RECIPE WAS PROVIDED BY BARBARA SIBLEY & MARGARITTE MALFY, CO- OWNERS OF LA PALAPA COCINA MEXICANA, LOCATED AT 77 ST. MARK'S PLACE 212-243-6870. SINCE THEIR OPENING IN 2003, THEY HAVE RECEIVED CRITICAL AND POPULAR ACCLAIM FOR THEIR AUTHENTIC MEXICO CITY STYLE AND REGIONAL HOME COOKING. LA PALAPA HAS BEEN VOTED ONE OF THE "TOP 100" RESTAURANTS IN MANHATTAN BY TIME OUT MAGAZINE FOR 2 YEARS IN A ROW.*

Closing Statement: Relax! The Bow That's Always Bent Will Quickly Break