

Source Letter

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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... November has its share of holidays, election day, Thanksgiving, and **our 24th anniversary!** The time do go. Thanks for all the support throughout the years and we hope we've made a positive contribution to all we've come in contact with. And to those who have been purchasing books and cd's from our web site thru our affiliate program with Amazon.com., keep checking out Satch's corner for tips on new music, videos & good reads. In closing, enjoy the festivities and don't get too stressed out. Support your local vendors when you can, and keep the community strong and vital.

SOURCE STUFF FOR NOVEMBER

DVD COPIES \$2.00 ea w/case
From dvd master/no minimum

INFORMATION

Attn. Parkers: Alternate Parking is suspended:

• Nov. 1st	Wed.	All Saints Day
• Nov. 7th	Tues.	Election Day
• Nov. 10th	Friday	Veterans Day (Observed)
• Nov. 11th	Saturday	Veterans Day
• Nov. 23rd	Thursday	Thanksgiving

2006 General Election **VOTE** Tuesday, Nov. 7th, 6:00 am- 9:00 pm

• The Ninth Precinct Community Council Meeting will be held on Tues., Nov. 21st, 7:00 pm @ 200 E. 5th St., (Cooper Sq. & 3rd Ave.)



• **Musicians On Call** has been able to help patients and their families take a break from the hospital routine and feel the joy and comfort music brings. To find out more information please e-mail: info@musiciansoncall.org



• **BOX BE HUNGRY & NEEDS TO BE FED ...** our ongoing food drive to benefit **The Middle Collegiate Church Food Program**. Bring your canned goods to our store.

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 November 29th. Inclusion subject to space availability.

- **STRAND FAMILY HOUR EVENT...**Julie Muszynski Henley: A New York Tail, for children of all ages & their caregivers. Julie will share this story of Henley, a black & white Japanese chin, who is the most fashionable pup to have ever lived in New York City. Reading at Strand Book Store, East 12th St. & Bdwy. Info: 212-473-1452
- **QUIT SMOKING ONCE & FOR ALL...**Free Introduction Session: Monday, Nov. 27th, 6:15pm - 7:30pm at Karpas Health Information Center. For Info Call: 212-420-4247
- **The Eight Pieces of Brocade** is one of the oldest and most commonly practiced chi kung sets in the world for health & longevity. Workshop, Sun. Nov 19, 12-6:00pm, Taoist Arts Center. 342 E. 9th St., (212) 477-7055 www.taoist-arts.com
- **HOLIDAY MARKET @ UNION SQUARE...**now in its 11th year, with over 100 festive booths offering shoppers unique gift ideas, including handmade holiday ornaments, toys, gourmet foods, handcrafted jewelry, leather goods & much more. Nov. 24-Dec. 24 @ the South end of Union Square, at W. 14th Street Info: (212) 529-9262
- **AFFORDABLE PRIVATE TUTORING...**Register now for Winter 2007! Taught by an Experienced Teacher with 15 years of experience working with children ages 3 - 18. Classes for English as a Second Language for Adults are also being held. Call 212-627-0129 to attend a Free Open House.
- **A Reading for Frank O'Hara's 80th Birthday..** A celebration of the work of the poet Frank O'Hara honoring his 80th birthday. Readers will include Tony Towle, CA Conrad, Eileen Myles, Anne Waldman, Taylor Mead, Maureen O'Hara, Patricia Spears Jones, Bob Holman, Lytle Shaw, and many more. Co-sponsored by Poet's House and the Museum of Modern Art. Wed., Nov. 29th 8:00 pm @ The Poetry Project, 131 E. 10th St. Contact: 212-674-0910 www.poetryproject.org
- **SANTO GIGS..**Tues. Nov. 28th, Rome Neal's Banana Puddin' Jazz Jam, 9pm, @ Nuyorican Poets Cafe, 236 E. 3rd St., 212-505-8183



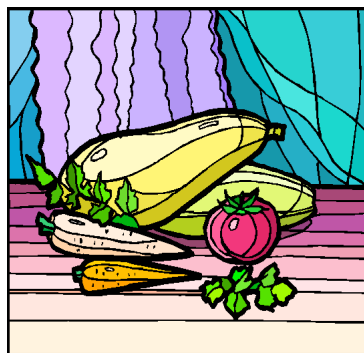
GUEST COLUMN OF THE MONTH 

EMPIRE STATE BUILDING LIGHTS

We live with them every day, but what do they mean?

- | | |
|---|---|
| • November 1, Blue/White/Blue *
Diabetes Awareness Month | • November 9, Red/White/Blue *
Veterans' Day |
| • November 2, Red/Yellow/Red *
Autumn Colors | • November 10 - 12, Red *
Big Apple Circus |
| • Nov. 3 - 5, Orange/Orange/Blue*
NYC Marathon | • November 13, Red/White/Blue *
Veterans' Day |
| • November 6, Red/White/Blue *
Salute to the Intrepid | • Nov. 14, Blue/Red/Blue *
March of Dimes Prematurity
Awareness |
| • Nov. 7-8 Red/Yellow/Red *
Autumn Colors | • November 15, Red/Yellow/Red *
Autumn Colors |

* Empire State Building Lighting



**Sopa de Calabaza
Roasted Calabaza Squash Soup**

Serves 6-7

- 2-3 large calabaza or butternut squashes
- 2 tablespoons of olive oil
- 8 tablespoons of unsalted butter
- 2 large yellow onions, finely chopped
- 6-8 cups of chicken stock
- 2 teaspoons of ground cumin
- 2 teaspoons of ground coriander
- 1 teaspoon of cayenne pepper
- Salt and pepper to taste

1. Pre-heat the oven to 375 degrees.
2. Using a vegetable peeler, peel each squash, cut them in quarters, removing the seeds and the fibers. Toss them away. Place the squash on a baking sheet or on tin foil.
3. Drizzle the squash with the olive oil and toss the squash with the cumin and the coriander, about a teaspoon of salt and black pepper, add about 4 tablespoons of butter.
4. Roast the squash for about 1 hour or until they are tender, when penetrated by a fork.
5. In a saucepan over low heat, melt the butter, add the onions and a pinch of salt and pepper, stirring occasionally and cook until soft, about 8 minutes. Add the stock and the squash and bring to a boil. Remove from heat and let sit for a few minutes to cool.
6. Working in batches, puree the soup in a blender or a food processor. Puree the soup until smooth. Re-heat the soup slowly over low heat. You may have to add a pinch of sugar, depending on the squash. Add salt and pepper to taste.
7. Ladle the soup into bowls and garnish

La Palapa 77 St. Mark's Pl., 212-777-2537



Grandma Mollica's Turkey Stuffing

- 1/2 Pound of Skim Ricotta
- 1/2 Pound of Mozzarella (cut into small cubes)
- 1 Pound of Pork Ground Meat
- 1/2 Cup of Grated Cheese
- 3 Eggs
- 1 Can of Mushrooms
- 1/2 Cup of Rice (cooked)
- 1 Snack Box of Raisins
- 3 Tablespoons of Pine Nuts
- Salt & Pepper (to taste)

Combine all the ingredients and form into a meatloaf shape pan. Cook at 400 degrees for 45 minutes or internal temperature of 160 degrees. Serve along side of Turkey.. Enjoy!!

Donna Ferrante, Yonkers, NY

HEATING A KUROWYCKY HAM

Wrap the ham in aluminum foil (this will keep it from drying out). Preheat the oven to 325 degrees. Half a ham requires one hour and a whole ham requires one hour and 30 minutes of heat. If you wish to add your own glaze or pineapples, do this during the last 15 minutes of heating. The ham will keep 2 - 3 weeks in your refrigerator provided it is wrapped in paper, no plastic or aluminum foil.

**Kurowycky Meat Market, 124 1st Ave.,
212-477-0344**



"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

LOS LOBOS -- THE TOWN & THE CITY

It took me a few listens to really get into this disc but when it clicked, it hit the mark. Reminiscent of their classics like "Kiko" & "Colossal Head", in terms of aural textures & landscape and "In The Neighborhood" & "How will the Wolf Survive" in terms of song composition, this disc stands on its own as a statement from a group of guys that have been doing it consistently well for over 20 years. The melody of "The Valley" gets in your head and sets up shop, popping up when you least expect it. Well worth the time it takes for the trip thru "the town & the city."
"See you next time on the corner...."

Closing Statement: "You can preach a better sermon with your life than with you lips" - Oliver Goldsmith