

The TIMES of... SKINKER DEBALIVIERE

Vol. 23 No. 7

December 1992

FREE

The oldest neighborhood newspaper in St. Louis

Annual Martin Luther King, Jr. Commemoration Planned

The Skinker DeBaliviere Community Council again is joining with Grace and Peace Fellowship and New City School to commemorate the life and message of the Reverend Dr. Martin Luther King Jr. This year, other neighborhood institutions have been asked to participate. So far, Hamilton School, Crossroads School, and New Cote Brilliante Church of God have said they would participate. The commemoration will be held at Grace and Peace

Fellowship, 5574 Delmar at Clara, on Sunday, January 10 at 2:30 p.m.

Children of area schools will perform skits, dances, and songs to illustrate King's life and teachings. In addition, there will be a keynote address. The King Commemoration Committee has invited Lt. Colonel Ron Henderson of the St. Louis Metropolitan Police Department to give the address. King Committee members include chairman Jack Wright, Shirley

Polk, Ruth Johnson, Rev. Miki Merritt, Jan Waits, and Lana Stein.

All friends and neighbors are cordially invited to join in this commemoration on Sunday, January 10 and particularly to bring their children. If you have



questions regarding this very special event, please call Jack Wright at 725-2753 or the SDCC at 862-5122.

Nancy Farmer Says Farewell as SDCC Director

by Lana Stein



Nancy Farmer

On a recent late afternoon, Skinker DeBaliviere Community Council Executive Director Nancy Farmer reflected on her almost eight years of service to the Council. She said that she felt her most important accomplishment was to bring Washington Heights back to the Board of Directors of the Council in an official role. Individual block units in Washington Heights are now quite strong. The 5800-5900 DeGiverville unit is very active and concerns regarding a proposed Walgreen's at the corner of DeGiverville and DeBaliviere strengthened the 5700 block of DeGiverville. All geographic

units in Washington Heights are now represented on the Board including Kingsbury Square and Nina Place.

Farmer remarked that she particularly enjoyed being involved with the Skinker DeBaliviere Housing Corporation. Karleen Hoerr and Susie Feinberg brought a tremendous amount of expertise to the Corporation. At times, they put in 20 hours a week making it work. It has not been easy but she learned so much from being part of it. There has been considerable progress too. Several multi-family dwellings are being redeveloped and the laundromat is gone. The rachette at the corner of Rosedale and Washington has been acquired for development as housing for the handicapped.

She has been pleased at the progress toward the revitalization of Delmar between DeBaliviere and the city limits. The seeds were laid in 1987-1988 when a small group formed a redevelopment corporation to address Delmar and Skinker.

Farmer expressed considerable pride in the SDCC. She said it has a very good reputation. If an action involving a neighborhood site comes before Heritage and Urban Design or the Board of Adjustment and the SDCC has not sent a letter or someone to testify, members will ask the applicant if he or she has spoken with the Council and will inquire as to the

Council's position. The SDCC has been reasonable and consistent according to Farmer. The Council has been able to work closely with its elected officials, especially Alderman Dan McGuire. The Council has made effective use of the collective voice.

Farmer indicated that in her new career as 64th District State Representative, she will miss her daily contact with Skinker-DeBaliviere neighbors. Frequently, people have called or dropped by because of complaints or problems but Farmer feels she has had personal relationships with these neighbors. She wonders how the relationships will transfer as she leaves her 6010 Kingsbury office.

Farmer said that a lot of her work as SDCC Director has been really gratifying. There aren't big victories every year but there is always some progress. She also will miss working so closely with the various city agencies, especially Operation ConServ. Farmer reflected that she didn't know how we all got by before Jan Waits became Skinker DeBaliviere's ConServ officer. She said she would also miss her immediate neighbors like Bill Christman, whose studio is next door to the SDCC office. Other neighbors departed earlier: MaryAnn Shickman retired in May and Cal Stuart moved to a job at the St. Louis Housing Authority in June. They all ran their own shops and had a very

special camaraderie that included their own Christmas luncheon.

Farmer also noted that she had particularly enjoyed the special events she worked on with the West End Arts Council: the theatre productions, Art Exposed, the summer concert series.

The Skinker DeBaliviere neighborhood is a very special one and Farmer offered an interrelated explanation. The neighborhood has a wonderful location close to Forest Park and Washington University. In addition, there is some truly great housing of a variety of types. The location and the historic buildings lead to a diversity of people that is so important in making the neighborhood special.

Farmer felt that she didn't have that much relevant experience when she was offered the SDCC Directorship. (She didn't even know what a house tour was!) But, Kathleen Hamilton, Karleen Hoerr, and Jim McLeod had great faith in her and believed she could learn to do the job. They walked her through it and toughened her up.

Farmer said that being Director has been a wonderful experience. She learned things she never dreamed she would. No two days were ever alike. It was just a constant learning experience—challenging and fun.

Bank Offers Home Improvement / Weatherization Loans at Reduced Interest Rate

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- I. Decide what home improvement or weatherization project(s) they want to undertake,

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3. Gather their 1991 federal income tax return, 1991 W-2 Form(s), current year to date pay stub, a copy of their General Warranty/Quit Claim Deed and their St. Louis County Work Write-up sheet

(if applicable),
4. And Call the MHDC loan processor, Lisa Cantlon, at 621-1000, Ext. 293 for an application.

MHDC loans are available in amounts of \$1,000 to \$15,000. Requests for loans of \$10,000 or more require an appraisal fee and title work.

Editor's Notebook

by Lana Stein

This issue marks the end of my first year as editor of the Times. I would like to thank the members of the board for their confidence in me and for all the assistance and guidance they have provided this year.

As we enter the holiday season, I want to offer one wish for the new year. I deeply hope that more neighbors will submit ideas, articles, calendar items, and photos to the Times. I am welcome to suggestions at any juncture. We all want the Times to be reflective of the neighborhood and its very special diversity. So let me hear from you.

I also should mention again that it is very expensive to produce this paper. To that end, contributions are always welcome. Just send them to the Times at 6010 Kingsbury. And, I should warn you that we will be having another fundraiser in March. This time it will be a Trivial Pursuit evening with prizes, etc. More information in the next issue!

Lastly, on behalf of the Times family, let me wish everyone a joyous holiday season and a healthy, happy new year.

Classified:

Wanted to borrow or rent: 8 mm. film projector. Needed to transfer home movies to video. Call Rick or Venita at 727-7378.

Recycling Reminder:

Christmas trees can be taken to the parking lot at Government and Lagoon Drives across from the Muny in Forest Park from December 26 through Jan 18. They will be cut into mulch which will be available free of charge beginning Jan 4. Trees should be stripped of all tinsel and ornaments.



West End Wines
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309 Belt of Perishing
DeBaliviere Place

367-3049
Tues-Sat 11am - 8 pm

The TIMES of.... SKINKER DEBALIVIERE

Editor: Lana Stein
Business Manager: Marj Weir
Production Manager: Venita Lake

The Times of Skinker DeBaliviere is published by the West End Publishing Co., a not-for-profit, community organization. Members of the Board of Directors are:

Ray Brein	Katie Kurtz	King Schoenfeld
Tom Hoerr	Venita Lake	Lana Stein
Marcia Kerz	Rochelle Nwadiobia	JoAnn Vatcha
Sue Rothschild	Marjorie Weir	

Design: The Wednesday Magazines
Printing: Arcade Printing

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The Times, 6010 Kingsbury, 63112 or call 863-7558.

Guidelines for Submitting Copy

The Times welcomes unsolicited articles and letters. Because of the small size and volunteer nature of the writing staff, the quality and range of The Times has always depended in large part on submissions from non-staff area residents.

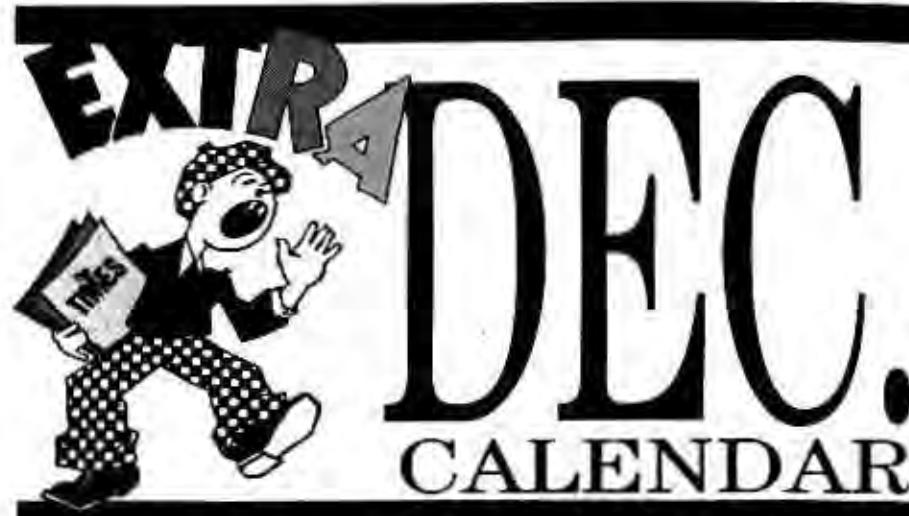
All material—articles, letters, notices, classified ads—must be typewritten on opaque paper, double-spaced, and signed. Signature on correspondence to the editor may be omitted by request. Calendar listings should be phoned or mailed to 6010 Kingsbury. Deadline for all copy is the 15th of the month.

In a news article it is essential that the writer state the most important information in the first paragraph. The writer is responsible for the accuracy of the data, including times, dates, location and particularly the spelling of names.

Any pictures of illustrations submitted should be black and white.

The Editor retains the right to omit or alter any material.

Send all correspondence to 6010 Kingsbury, 63112. Deadline: 15th of the month or call 721-7532.



Calendar of Upcoming Events

Neighborhood-Related:

Dec. 11
28th Ward Regular Democrats
Christmas Party, Ballroom, 17th
Floor, Portland Towers, 7:30pm,
candidates expected, all 28th
ward residents welcome.

Dec. 14
Nina Pl. Condos Board of
Directors meeting, 6010
Kingsbury, 6pm.

Dec. 15
SDCC Board of Directors meeting,
6010 Kingsbury,
all welcome, 7:30pm.

Other Events of Interest:
Now-Jan. 3
Photography in Contemporary
German Art: 1960 to the Present
at the Art Museum and the
Forum for Contemporary Art

Now-Feb. 28
Hear My Quilt: 150 Years of
African-American Quilt Making,
Gallery 100, Art Museum

Dec. 11
St. Roch Cookie Party, \$5/person.
Bring 3-4 dozen cookies and
trade for 3-4 different kinds.
A recipe booklet is planned.
Church Hall, 7pm.

Dec. 12
Children's Program: A
Celebration of Kwanzaa.
Free. 10:30am, History Museum.

Dec. 12,18,19
CASA presents Menotti's "Amahl
and the Night Visitors" at 7:30pm
and on Dec. 13, 20 at 1:30pm.
Tickets: \$9 for students and
seniors, \$12 for adults.

Dec. 13
St. Roch Concert with
Camarata Singers, 4pm.

Dec. 14
Grace United Methodist
Carol Service, 4pm

Dec. 19
Christmas Luncheon Open House
for all who wish to come at New
Cote Brilliante Church of God,
6195 Washington, 12-2pm

Dec. 19,20
The Nutcracker performed at
the Art Museum at 7pm and at
2pm on the 19th

Dec. 20
Infiniti Jazz Ensemble—Have a
Jazzy Holiday, History Museum,
free, 2pm.

Dec. 20
"A German Christmas" per-
formed by the St. Louis Chamber
Chorus, Trinity Lutheran Church,
1805 S. 8th, 3pm

Dec. 24
Grace United Methodist
Christmas Eve Service, 7:30pm.

Dec. 24
St. Roch Concert, 9:30pm,
Mass 10:00pm.

Contributors to the Times - Fall 1992

Blueberry Hill	Al and Shirley Polk
Dawn Blobaum and	Hitch and Mary Powell
Jim Bartles	Rosedale Neighborhood Association
Ken Cohen and	Sue and Sandy Rothschild
Margie Brammeier	Dave and Barbara Schmidt
Crossroads School	Mary and Peter Schmit
Nancy Farmer	King and Dee Schoenfeld
Catherine Forslund and B.	Mary Ann Shickman
Roy Roncal	Lana Stein
Tom and Karleen Hoerr	George and Rose Storey
Marsha Kerz	Debbie Twellmann
Paul and Katie Kurtz	Meg Ullmann
Rick and Venita Lake	JoAnn and Neville Vatcha
Anne Lardeau	Jan Waits
Jerry and Claudia Lorenz	Arline Webb
Dan and Jill McGuire	Marj and Brad Weir
Gary and Anne Miller	Ron and Maren Yeska
Peggy Neilson	

West End Wines Celebrates 7th Year with Expanded Wine Bar

by Katie Kurtz

Seven years ago, in the December issue of the Times, this writer announced the opening of two new businesses in the DeBaliviere neighborhood, Tricia Woo on Pershing and West End Wines on Belt at Pershing. Sadly, the former did not experience the good fortune of the latter. But, it is with great pleasure that I write once again about West End Wines and co-partners Melanie Harvey and John Sappington's second renovation/expansion.

The first expansion occurred five years ago when West End Wines leased the storefront immediately to the south of the original store. At that time, the wine bar was added with on-premises food service for cheese and pates. The main entrance to the store also was moved. Now, the entrance is back in its original location and the entire store has undergone a reorganization of space with promises of future expansion of services.

The retail side of the shop is now separate from the wine bar which has been expanded to include the entire southern portion of the shop. According to John, the reason for this expansion was that "the wine bar business was picking up without much direct encouragement from us" and the space to make it really work was available without encroaching on the retail inventory. The two spaces are separated by the checkout counter and a graceful archway that previously had been blocked by the beer refrigerator. Warm yellow walls with a gray floor, natural wood, classic black, and chrome details give a contemporary yet comfortable atmosphere for shopping as well as for eating and drinking. Artist Peg Fetter, a part-time employee, has a handsome collection of works of art exhibited in the wine bar. Bryan Selchrist, AIA, was the architect and Bill Ott the contractor. The two men did what seems today to be the impossible: The work was done on schedule.

The vision behind the wine bar is to provide a place for relaxing, catching up with friends, having a

light lunch or supper, and enjoying a different kind of happy hour during the early evening. There are fifteen wines by the glass as well as a selection of single malt scotches, single barrel bourbons, port, cognac, sherry, and imported or micro-brewed beer. Draught beer now is available and probably will change monthly in keeping with the wine-of-the-month, a long-standing tradition. Any wine sold on the retail side can

be purchased and then enjoyed in the wine bar for a small corkage fee. A selection of pates, cheeses, and fruit can be made up into a light lunch or supper plates. There are definite plans to expand the menu to include cold sandwiches, salads, and possibly desserts. There also will be acoustic music, including jazz piano, on weekends. However, as Melanie puts it, "first we need to get through the busy holiday season before we can commit to anything specific."

And a busy holiday season West End Wines has, primarily because they are making your holiday shopping and party planning possible. In addition to providing excellent advice on specific wines for special dinners and parties, they can make up distinctive cheese and pate trays with fruit for any number of guests. Case discounts are available for six and twelve bottle rates. Gift baskets to meet any price range or taste can be created with wines, spirits, cheeses, pates, crackers, nuts, chocolates, or anything else they carry. Delivery service is available. Accessories such as stemware, corkscrews, stoppers, and books round out the list of gift items. Or, you could consider a gift certificate to one or more of West End Wines' weekly wine tastings.

These wine tastings are one of the shop's special



West End Wines I

events that set it apart from other wine stores. On Friday evenings and Saturday afternoons, there are tastings that allow the neophyte to develop a greater knowledge and appreciation while also introducing new vintages to the experienced connoisseur. John and Melanie also sponsor periodic tastings of spirits and beers. The December schedule includes ports on the 11th/12th, sparkling wines on the 18th/19th, and on the 10th there will be a holiday beer tasting of seasonal beers. A periodic newsletter and monthly mailing is available with schedules.

In thinking over the seven years West End Wines has been in business successfully, while other specialty stores have fallen on hard times, this writer concludes it must be the service John, Melanie, and other staff members provide. No need is too small, no question too dumb (and this writer has provided her share), no budget too small for their attention. It has been a pleasure for the neighborhood and the Times to have West End Wines as a neighbor. Holiday hours are Monday, Tuesday, Wednesday, and Saturday from 11 to 7; Thursday and Friday the shop is open until 8. The telephone number is 367-3099.

John and Melanie want to welcome Wildflour Pizza which will be opening soon around the corner from them at 5513 Pershing. Wildflour pizza has won awards in Los Angeles and is noted for its thin crust of white and whole wheat doughs. Sauces, cheeses, and additional toppings will be freshly prepared. St. Louis's store joins those in Los Angeles and also North Carolina. So, combined with Lois Clay's very tasty Classical Coffee (on Belt), the intersection of Belt and Pershing promises to be a corner of outstanding food and drink opportunities. Now, if there only could be a new, wonderful tenant for the former home of the Bangkok Cafe.



West End Wines II



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Mayoral and Comptroller Candidates Address Ward Democrats

by Lana Stein



Mayoral Candidate Freeman Bosley, Jr.

On November 19, all announced Democratic candidates for mayor and comptroller in the March 2 primary spoke at the 28th Ward Regular Democrats monthly meeting. The mayoral candidates included Freeman Bosley, Jr., Clerk of the Circuit Court; Tony Ribaudo, State Representative; Michael Roberts, businessman and former alderman of the 20th ward; and Thomas Villa, President of the Board of Aldermen. The comptroller candidates were the incumbent, Virvus Jones, and James Shrewsbury, alderman from the 16th ward.

Bosley spoke first and discussed why he had decided to run for mayor. He noted that it is a big job, an important job. When he first moved into his neighborhood, about 20 years ago, there was everything present a community might need: stores of all kinds, theatres. Now there is little of anything except liquor stores. He said that it's time to take a look at what's going on in our city. If his daughter needed a prescription, he would have to drive to Lindell and Sarah. Many of the people he went to college with have moved out of the city when their children were born. They felt their children would not get a good education in the public school system. It's time for a change. Bosley said we have to look within our own communities for solutions. People don't feel safe anymore; crime is an overriding issue.

Bosley said the city had to elect someone who would bring about change. The police department takes up one third of the city's budget. He said we can't say we have to have more police. There has to be an agenda. There have to be plans to get more police and better utilize the police we do have. Jobs, housing, and health care also are key.

Responding to questions, Bosley said he would support stringent gun control and the elimination of handguns. He also spoke of the city's need for jobs and said that St. Louis residents should get the first crack at jobs created in the city. Asked about St. Louis's public schools, Bosley said that tax abatement should be examined. There is too much and the schools lose funding. Bosley also mentioned that 52% of city students drop out and that crime is a problem at city schools. He believes in a voluntary uniform program and more alternatives for students such as vocational training. He would work with the Board of Education to develop an agenda to improve the schools. He is opposed to busing.

The next candidate to speak was State Representative Tony Ribaudo. He said that he had visited 75 neighborhoods recently to talk to people about their problems and that the number one issue was crime. A young couple with two children who live at Lucille and Goodfellow told Ribaudo that they would move out if they could. A middle-aged couple at Marcus and Allen said that they

were afraid to go out. On Euclid, residents and business owners said their number one issue was crime. They wanted more interaction with police and the mayor's office. He also met with a couple who owned the bakery. The man is a grandson of the founder of the bakery. It used to stay open until 9pm. Now it closes at 4:30pm because nobody will come out late to shop anymore.

Ribaudo supports greater police interaction with neighborhoods. He also feels the education system is important. It affects the resale of homes. There are problems with basic city services. Ribaudo said it seems like this city doesn't work together. He wants to open up the budgetary process and let citizens know where their dollars are spent. The police department and fire department have been reduced; if staffing goes any lower, insurance rates will go sky high. We are spending \$985,000 for wrought iron on the Kingshighway bridge. If there is money, Ribaudo said, that's fine but we ought to concentrate on security first.

Mayoral candidate Tom Villa spoke next. He spoke of his experience as President of the Board of Aldermen and as a state representative. He was proud of redoing the city's business license taxes to eliminate the head tax. He feels St. Louis is poised as the cultural, athletic hub of this region. He feels that it is folly to labor under a desegregation plan when there are neighborhoods where neighborhood schools work. Infrastructure is also a concern. Villa felt there would be some help from the Clinton administration. The sewer and bridge systems are very worn out.

Regarding the St. Louis public schools, Villa said that the mayor's most important function is to lead. There must be open lines of communication with the school board. As a city, Villa said we must do all we can to find out their needs. But, we do not control their budget. The school administration is a bit heavy at the top but does do a lot of good things.

Villa was questioned about the future of Forest Park. He said that anything done must be inclusive. If you don't invite

those interested in green space to the table, it haunts you at the polls.

Steve Roberts was the last mayoral candidate to speak at the meeting. He mentioned that he had passed important legislation in the 1980s. He said he was running for mayor because of the need for new and creative leadership. He said that a city cannot rely on state or federal funding. A city must be competitive with cities across the world. Roberts said he was an attorney by schooling but had spent most of the last 10 years in business. He helped to redevelop the Sears building on N. Kingshighway and use it as a business incubator.

Roberts spoke of the need for vision and new leadership, the need for a person with a track record, a builder and a consensus person.

Answering questions, Roberts said that he supported community schools. He was asked about affirmative action in city contracts. Roberts noted that he has a consulting business that assists firms in the establishment of a minority hiring program. His firm has consulted with the EPA and Anheuser-Busch for example. He said he believed in affirmative access, an arena where minority businesses can compete fairly. His firm has shown businesses how to establish goals.

Roberts said that small business growth is where employment is going to expand. He wants to support the businesses here and help them grow.

The ward meeting also heard from the two announced candidates for comptroller. Virvus Jones, the incumbent, spoke first. Jones said that over the past four years he has done what the comptroller has to do. The job is not necessarily to get along with people, to be the friendliest person in the world. The city charter provides for checks and balances. The comptroller has to protect the city's credit and Jones takes this seriously. He has taken positions contrary to departments and elected officials when he felt money has been spent inappropriately. When money is spent, appropriate procedures should be followed; this is good for St. Louis. Ideas all carry a price tag. The comptroller has to be willing to make sure the money is spent properly. At the Board of Estimate and Apportionment, 99% of things go through smoothly. But, the newspapers like to show a contest—the other one percent.

Jones said that he collected \$7 million more



Mayoral Candidate Tom Villa

than had been coming in when he administered the License Collector's office. He received high marks from an outside auditing firm regarding his internal audit division. Jones said that he wanted to make sure that basic services were provided to citizens. He wanted to make sure that citizens were protected and garbage was collected. If the city has the money, it can do extra things. He wanted to make sure the money is spent in a fiscally responsible way.

Jones was asked about the city's credit rating. He said it was BBB+, just above investment grade. St. Louis is on the edge. Jones said he wanted a moratorium on annual appropriated debt. If there were any more debt without a commensurate increase in revenue, it would cut into basic services.

The second announced candidate for comptroller is James Shrewsbury. Shrewsbury noted that he has been on the Board of Aldermen for nine years. He helped abolish the city's automobile sticker and introduced legislation that made members of the Board account for their expense allowance. He also

has sponsored legislation prohibiting city employees from receiving consulting contracts from the city after they leave city employ.

Shrewsbury said that he wished to restore integrity to the comptroller's office, to pay bills on time, and to see that contracts for the issuance of bonds are given out through competitive bidding (rather than to campaign contributors). Shrewsbury said he believed in minority setasides for people who live in St. Louis. He also said that he wants to enhance the internal auditing division. There have been several scandals in St. Louis recently that were not discovered by internal audit. He said he wants travel kept at a minimum. He also said that the comptroller can't be like a watchdog who bites everyone who comes to the front door.

This November ward meeting was attended by 136 people. The 28th Ward Regular Democrats will hold a Christmas party on December 11 at 7:30pm at the Ballroom (17th floor) of Portland Towers. All members and ward residents are welcome to attend.



Mayoral Candidates Steve Roberts (above) and Tony Ribaudo (left)



The staff of The Times would like to wish everyone a warm, wonderful and safe holiday season.

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Pet Talk

by Steve Brammeir

What veterinarian in their right mind would advise someone not to get a pet? I would, if the advice were based on the idea of giving a pet as a holiday gift. Bringing a new pet into a family is similar to bringing home a new baby. Most people would not choose to bring home a newborn on Christmas. Although the situation seems quaint, the reality is fraught with excessive demands on time and emotions. Adding a pet to a household requires a well researched choice of pet, education of all family members about the care and training of the pet, plus a realistic commitment to spend the necessary time involved with the new pet. I recommend giving as a gift the promise of adding a pet to the family at a specified time in the not too distant future.

Pets interact with people in many ways; a large parrot could be a companion for 30 years, but would not chase a frisbee in the park. A cat will curl up in your lap as you read by the fire so might an iguana with an entirely different effect. Tropical fish make little mess in the yard, but they also don't run to the door wagging their tails when you come home from work. A decision to add a pet to a household is best when based on clear needs and expectations of the people involved. Resources available from veterinarians, libraries, specialty pet breeders and trainers can help decision making. The research process is fun when combined with visits with people who already own the type of pet you are considering.

After a particular type of pet has been decided upon, the next step should be planning the best time to add such a pet to your family. A new puppy will demand more time than a new kitten; the warmer months are often easier for housebreaking. Some new owners schedule vacation time from work for the first week with a new arrival. Properly training a puppy will demand several hours a week consistently for the first several months to one year of a dog's life with a family. Considering a dog may be a family member for 12-16 years, the time invested to ensure he/she is well mannered and a joy to own is well spent. Contrary to what many might believe, cats also benefit from planned training time as kittens. Considering the demands on families during the holiday season, a

new pet would not receive the time and attention essential to make it a welcomed addition.

Be discriminating about where you purchase a pet; a specialty breeder is the best source. Someone who has a particular interest in the pet you want and breeds them for a hobby and possibly as a business. Generally a specialty breeder will have interest in one or two breeds or types of animals and they will be just as discriminating about you, as you are about them. Definitely do not get a dog from a pet store. Selecting a dog or cat from a shelter is a good way to get a pet, but you should be well prepared to judge the temperament and health of a prospective pet in a shelter situation. A veterinarian is a good resource and should examine your pet as soon as possible after you acquire it.

We have all seen the television commercials, movies and holiday specials with the doll-eyed

puppy or kitten peeking out from a gift box to the elated child. But what happens to that infant pet when the child is more interested in the video game? Who is going to stay home from the parties to housebreak the puppy or play with the kitten? I suggest wrapping up a stuffed toy puppy or kitten with the promise to add a live infant pet when the family is prepared to set the time aside to fully enjoy and accept responsibility of a new pet.



Epicureans Rejoice: Gourmet Pizzeriaa Comes to the Area

For those who find pizza in St. Louis to be possessed of a cracker-like crust and not much variation, an alternative will soon be at hand. Tim Hirsch, a native of the metropolitan area, intends to open Wildflour Pizza and Cafe on Pershing in DeBaliviere Place about January 15. Hirsch now has all necessary permits and only is awaiting the delivery of carpeting and the last final touches.

Wildflour Pizza is opening in the site formerly occupied by Cafe Alexander. The cafe will seat 50 indoors with additional space outdoors for 20 more patrons during the warmer months. The menu will include sandwiches, soup, salad, and perhaps pasta as well as pizza. Pizza will be made with homemade dough, prepared on the premises fresh daily. In fact, everything served at Wildflour will be homemade.

Hirsch had always wanted to have a restaurant like this. He has worked in restaurants since he was 16. He's 25 now. His father read about the Wildflour Pizza establishments in California—six in all—and felt this might be what his son was looking for. Hirsch went out to California and learned the entire business from the owners there. He is now in partnership with them.

After returning from California, Hirsch looked everywhere in St. Louis to find a suitable locale for the Wildflour Pizza and Cafe. He wanted an area that wasn't saturated with pizza places and that would work for the kind of place he wished to open. DeBaliviere Place represented the ideal site.

Hirsch intends to decorate his cafe with artwork furnished by local artists. He is taking very old tables and having them painted black. It appears that the ambience will be somewhat bohemian.

Wildflour Pizza and Cafe will be open 7 days a week. It will be open from 11:00 a.m. to 11:00 p.m. Monday through Saturday and from 3:00 p.m. to 10:00 p.m. In addition to table seating, there will be carryout service and delivery.



A Report on the 25th Annual Halloween Party

by Art Santen

At the 25th Annual Halloween Party, sponsored by the Rosedale Neighborhood Association for the children of Skinker DeBaliviere, the following ten children received prizes for their outstanding costumes:

Sam Christman	Scrooge
Kila Davison	Cat Woman
Daniel Flynn	Prince
Elena Hayes	Dalmation
Caron Millis	Terminator
Chloe Richardson	Bunny
Paige Stroecklin	Peter Pan
Lauren Stroecklin	Tinkerbell
Dwayne Williams	Pirate
Steve R.	Beast

I would like to thank everybody who was involved with honoring me at Halloween. The proclamation from the mayor given to me by Alderman McGuire and the montage made by Bill Christman were totally unexpected but gratefully received. I hope to continue to serve our community.



GREAT CHILI COOKOFF PRIZE-WINNING RECIPE

by Dawn Blobaum

Chili Blanco Caliente

1 lb. white beans, either great northern or navy

6 C. chicken broth

1 tsp. chicken stock base

2 onions, chopped

1 T oil

6-8 cloves garlic minced

7 oz. diced green chiles

4 tsp. ground cumin

2 tsp. dried oregano

2 tsp. cayenne pepper

4 C cooked and diced chicken

1 C sour cream or plain yogurt

3 C shredded Monterey Jack cheese

-sour cream to serve

-chopped green onions to serve

-chopped cilantro to serve

-chopped tomatoes to serve

Combine beans, broth, and chicken stock base in a large pot. Simmer, covered, for 2 hours. Sauté onions and cut-up chicken in oil until golden. Add onions, garlic, green chiles, cumin, oregano, cayenne pepper, and chicken to bean mixture. One to 1 and 1/2 cups water may be added as necessary. Simmer for 30 minutes. Add sour cream and cheese. Heat until cheese melts. Serve with sour cream, green onions, cilantro, and tomatoes.

Note: May be frozen before adding sour cream and cheese.

EDITOR'S NOTE: This is the first of the recipes from the Great Chili Cookoff that we will offer our readers. Enjoy! We certainly did.

Great American Chili Cookoff Winners

The Times of Skinker DeBaliviere held a fundraiser on Saturday, November 21. It was widely and accurately billed as "The Great American Chili Cookoff." There was an abundance of chili accompanied by assorted bread-stuffs, slaw, and rich desserts. The Times wishes to recognize its special chili chefs and the awards they received. Each of our winners also received gift certificates and other prizes furnished by the following neighborhood establishments: West End Wines, Blueberry Hill, Talayna's, Wabash Triangle Cafe, and the Subway on DeBaliviere.

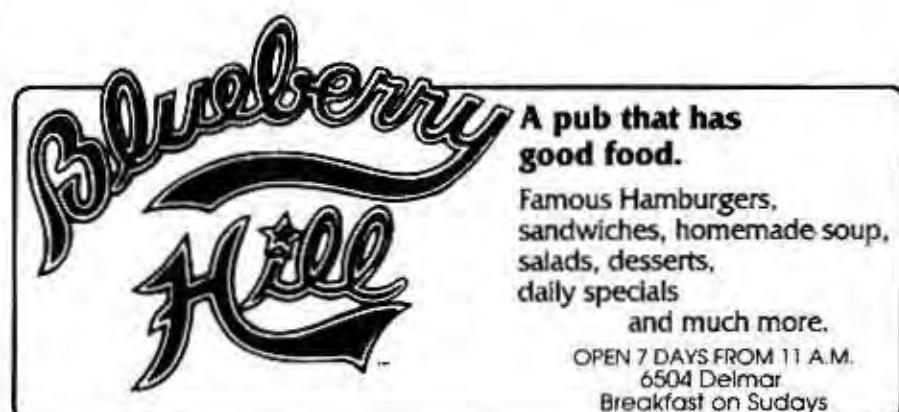
The winners are as follows:
 Murphy Brown Award for the Chili Most Representing Family Values: Rose Storey
 Chili Closest to Mom's: Katie Kurtz
 Most Carnivorous Chili: Jeremy Schoenfeld
 Mama Mia Award for Most Italian-Tasting Chili: Jerry Lorenz
 Most Salubrious Chili: B. Roy Roncal
 Most Neighborhood-Oriented Chili (reflecting in its diversity of flavors the very diversity of Skinker DeBaliviere): Dee Schoenfeld
 Best Traditional Style Chili: Rick Lake
 Best Original Style Chili: Dawn Blobaum



Chili Contest Judges: Sue Rothchild, Debbie Twillman, Jo Ann Vatchon, Hitch Powell and Brad Weir



Digging In





A Christmas Story

by Jeremy Schoenfeld

During a recent Christmas our relatives from Michigan came to visit. With them they brought Grandma, presents, and traditions. They arrived on Christmas eve, and as the adults unloaded the car, we kids sat down in the living room.

We had not seen each other for months and we sat in silence until all the bags had been brought in. My little brother then proceeded to give a tour of our house to anyone who was interested.

I helped carry bags to the bedrooms, which we had carefully assigned as follows: Grandma would get Mom and Dad's bedroom. Uncle Charles and Aunt Carol would get the hide-a-bed in the family room. My cousin Allison and my brother would sleep in my room in the bunkbeds. My mom and dad would sleep in the bed in the basement, and my cousin Ben and I would sleep on the floor in my room.

This arrangement was fine with everyone except Ben, Allison and me. Ben and I were angry because we had to sleep on the floor, and Allison was angry because she had to sleep two doors away from her mom. After a lot of discussion, we came up with a new sleeping arrangement. It was mostly like the first plan, only Allison shared Aunt Carol and Uncle Charles' bed. Ben got the extra bunk, and I stayed on the floor.

By the time everyone was settled, it was almost eight o'clock. *It's a Wonderful Life* was on all three major stations (*The Christmas Bikini Open* was on Fox 30), so we all crammed ourselves into the family room and watched. My brother flipped through the stations and we saw every

scene at least twice. Around nine-thirty Allison and my brother began to get sleepy, and they went off to get ready for bed. Soon after, Dad turned off the TV and we all went to bed.

I woke up the next morning at 7:03 a.m. (I know, because I always look at the clock first thing in the morning.) To my surprise, Allison and my brother were playing Poker on the top bunk and Ben was reading a book in the lower one. I asked why they hadn't awakened me or our parents so we could open presents.

That was when I heard of a sadistic Christmas ritual. My cousins weren't allowed to go downstairs until their parents woke up—by themselves! And when they did wake up, they had to eat breakfast first!

So, with anger welling up inside me, I grabbed the *Etch-a-Sketch* and began busily working on a picture of my house. I had to stop after a few minutes because I was getting frustrated over the fact that I had to draw lines across the house to get to the window. (Who invented the *Etch-a-Sketch* anyway? What a creep!)

At about 8:20 our parents woke up (or got up, anyway). My brother and Allison ran downstairs in front of us to get a glimpse of the presents, but before they had even set foot in the living room, my dad and Uncle Charles caught them and dragged them into the dining room. There we sat, just ten feet away from our presents—and we couldn't even touch them.

I couldn't believe how long it took to make breakfast. Of course, we had to have waffles and wait for the griddle to warm up, after Grandma mixed the batter. Dad said they forgot to turn it on, but I knew he was just making us suffer. This was our parents' way of getting back at us, because they don't get neat gifts. All they get is a lumpy pinch-pot that their kid made in school and a construction paper card that says, "Roses are red, Vilets are blue, Mary Chrismis deer Mom, and I love you!!!!!"

We kids ate breakfast as quickly as we could. Grandma told us we would be sorry later, but we didn't listen. We waited impatiently as our parents slowly finished their waffles, and when they finally finished, we raced to the tree and began tearing away giftwrap.

That morning I unwrapped forty boxes containing everything from socks to stationery to clearance toys from K-Mart.

My cousins had a combined total of thirty gifts. Granted, they were items such as CDs, radios and jewelry, but they felt bad as my brother and I continued to open presents.

You see, my parents had learned the secret to Christmas shopping, which is explained by this simple statement: A multitude of inexpensive endowments is more respected than a scarce number of costly benefactions. (Or, a lot of cheap presents are better than a few expensive ones.)

Jeremy Schoenfeld of 6100 Westminster Place is a freshman at St. Louis University High School and a former student at New City and St. Rock schools.



As they lay nestled in their bed...

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