South Wedge Named NY State Historic District
by Nancy O’Donnell

The State and National Registers of Historic Places are recognizing what the community has known all along—the South Wedge is a significant historic area filled with gorgeous architecture from Gothic to Queen Anne.

The long road to recognition began several years ago when BASWA President Chris Jones led a group of neighbors in researching the Linden Street/South Avenue neighborhood for data to confirm that the area was “significant in history, architecture, engineering, landscape design, archeology and culture.” In 2010, the area was accepted by the State and National Registers of Historic Places. Later that year the Linden-South Historic District received a Rochester Area Community Foundation grant to research and nominate properties within a broader swath of South Wedge.

The State Historic Preservation Office (SHPO) and architects continued on pg. 10

South Wedge Farmers Market Opens on June 6

by Sue Gardener Smith

It’s time again for the Food Less Traveled as the South Wedge Farmers Market returns for its seventh great year! Once again it’s sponsored by the Genesee Co-op Federal Credit Union. Opening Day is Thursday, June 6 from 4 to 7 p.m. As always, it’s held in the shaded parking lot of Boulder Coffee Company at 100 Alexander St. (at S. Clinton Avenue). Stop by after work, after school or if you’re just looking for the best place to be in Rochester on a Thursday afternoon.

Several wonderful new vendors join the market this year. You’ll find gluten-free baked goods, jams and jellies, cut flowers, garden plants, organic teas, more fruits and vegetables plus South Wedge Soap nonconforming structure that was “grandfathered in,” and so could remain on the site.

Stephanou’s plan was presented at the meeting by two representatives from Plan Studio Architects. The Commission had also received one letter of support.

Based on public meeting input and a public survey, the South Wedge Planning Committee opposed the proposal. Eighty-eight people responded to the survey, 96% of whom worked or lived in the neighborhood. Opponents directly surrounding the market (South Wedge, Highland Park, and Swillburg). Of the respondents, 72% opposed the proposal as written. The biggest concern from neighbors was the re-zoning has too many permitted uses and after the properties zoning received 18 emails and/or letters opposing the project. One of the neighborhood’s objections has been voiced on Highland Park Neighborhood Association’s Facebook page.

One of the Commission’s objections given on the night of the meeting was that the concept was “not enough of a benefit” to the neighborhood to merit re-zoning; instead the commission felt “it looked more like a commercial intrusion.”

Since the denial, Stephanou’s architectural firm has been in contact with the office continued on pg. 10
Jason Curtis Finds Dream Job

SWPC Board member and co-treasurer Jason Curtis has found his ideal job at the financial services firm Edward Jones, recently named the No. 1 large company on the ‘Best Companies to Work for in New York’ ranking. Curtis is a financial advisor for the company.

Curtis explained how his company received the honor, “The New York State Society for Human Resource Management State Council teamed up with the Best Companies Group of Harrisburg, Pa. to rank the state’s best employers. Fifty companies were named Best Companies to Work for in New York for 2013, divided into 20 large companies and 30 small or medium-sized companies based on the number of people they employ in the New York,” said Curtis.

Ranking was based on an employer inventory of practices and an anonymous survey of associates, who were asked to agree or disagree with dozens of statements about the firm, teamwork and their individual experience at the firm. “I’ve been with Edward Jones for now 4 years, and I cannot imagine a more supportive and encouraging environment to grow both personally, and professionally,” said Curtis. “I feel so fortunate to be working for a company that values both, and more importantly my client’s best interests. I truly believe that a firm that values the financial future of its clients makes my career so rewarding.”

For six consecutive years, Edward Jones has ranked in the top two Best Companies to Work for in New York. Edward Jones has more than 150 branches all over New York. “The firm is growing, adding branches and seeking new financial advisors who are interested in operating an entrepreneurial office with the support and benefits of one of the oldest and largest firms in the industry,” Curtis said.

Edward Jones provides financial services for individual investors in the United States and, through its affiliate, in Canada. Every aspect of the firm’s business, from the types of investment options offered to the location of branch offices, is designed to cater to individual investors in the communities in which they live and work. The firm’s 12,000-plus financial advisors work directly with nearly 7 million clients to understand their personal goals -- from college funding through an Indiegogo campaign that runs through June 22, 2013, with a goal of $15,500.

The company will strive to use American-made materials and equipment, and the t-shirts will be printed in Rochester. Visit “Transit Apparel” on Indiegogo.

Highland Library in June & July

Help your child maintain and improve his/her reading skills by joining the Library’s Summer Reading Program. Pick up a reading calendar to keep track of how much your child reads at home, then stop in each week to pick up a small prize from our prize box.

*Stories in the Park* for ages 3-5 continues on Wednesday mornings at 11:30 if the weather is good. We’ll paint rock critters, and on June 29 we’ll do some gem crafts. On June 8, veggie stamping. On the 15th, we’ll make tin can planters. On the 22nd we’ll paint rock critters, and on June 29 we’ll do some gem crafts.

Back by popular demand—Build a fairy house or bug village in Highland Park on Wednesday, July 10. Join us for an AWESOME Magic Show on Wednesday, July 24.

A scavenger hunt in the park is planned for Wednesday, July 24.

The ZOOMobile visits on Wednesday, July 31.

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Calvary St. Andrews Church Food Program

In December 2011, CSA has expanded their food programs to include Foodlink’s Mobile Pantry report food. The church offers a free service to those in need. People in need from around Rochester are welcome to receive food. The event ends about 10 a.m. when all the people have been served and the food is gone. In addition, CSA offers help with SNAP (food stamp) applications, and other needs that people might have. Over the past year, the number of people served has grown from about 50 each week to over 130. The church offers the Emergency Food Program (once every 90 days) that has been around over 30 years. Thirteen years ago, the Emergency Program feed only 50 people a year and it is now up to 3,700 people annually. Foodlink has been a wonderful partner as they have managed to keep up the supply to meet the rising demand over all these years.

Upcoming Tutor Training Workshop to be held at our 1600 South Avenue office on the corner of South and Elmwood Avenues: Fridays, starting July 12, 2013 9:00 a.m. to noon (7 spots available). For more information, contact Lauterbach rblauterbach@gmail.com.

CSA Has a Cow

Calvary St. Andrews Church raised over $500 to purchase a heifer from Heifer International. The church has a long tradition of buying through the program. In 2012, Calvary’s four relief programs fed 13,400. The 30-year old emergency food cupboard program fed 3,375 people. The Foodlink Mobile pantry fed 10,000 people, the new community garden program grew over 100 pounds of produce, and now, via the Heifer program, CSA will feed a cow for a year.

Heifer International describes how important a cow is: when a family has a cow, every morning there’s a glass of rich milk for the children to drink before heading off to school. School fees are paid for with the income from the sale of milk. A good dairy cow can produce four gallons of milk a day - enough road, write, or speak English, or to improve their math skills. To become a tutor, it is not necessary to have prior teaching experience or knowledge of a foreign language. For more information, please call our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030 for information, please contact our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrochester.org. LVR Previews at our office at 427-3030, or check our website at www.literacyrocher...
Introducing Evan Robert Greenwald

Evan Robert was born on April 28 in the afternoon. He weighed 7 lbs. 6 ounces and measured 20 inches long.

Parents Brandon and Megan Greenwald report: “Evan is a loving, easy-going baby. He is loved by all, including his two dogs Ubu and Sadie.”

Evan’s dad says that “he can’t wait until he’s old enough to work at Harry G’s.” Brandon, co-owner of Harry G’s New York Deli on South Ave., is creating a sandwich to name after Evan.

Renewing Massage—It’s Healthcare & Ayurvedic, too!

The National Institutes of Health has long recognized excessive stress is bad for our health. Closer to home, the State of New York recognizes that massage therapy is a licensed health care profession. One of the reasons? Professional massage therapy uses scientific developed techniques to improve muscle tone and circulation and works to reduce stress. Who doesn’t have too much stress in their lives?

For nearly five years, local residents have been walking to their local massage therapy appointments at Renewing-Massage, at the same $50 price for an hour of treatment. Owner and Licensed Massage Therapist Colin Coffey works to help reduce stress and bring the health benefits (both physical and mental) to residents of the South Wedge.

Now he’s added an ancient Indian technique to his tool kit for Wedgers to improve stress reduction during massage.

“Massage therapy is not just for professional athletes or wealthy spa goers. It’s a health care profession. One of those healthy habits you can maintain for a lifetime and in the Wedge it’s affordable, no gimmicks.”

Having had massage therapy regularly for over 25 years on four continents, Coffey knows something about massage. Now he’s added an ancient Indian technique to his tool kit for Wedgers to improve stress reduction during massage.

Ayurveda—The Indian “science of life”—is a system of health maintenance practiced for over 3,000 years and strongly related to yoga, includes specific massage therapy techniques. Coffey is now incorporating Ayurvedic face and head massage with the highest grade organic oils for even deeper relaxation. Tridosha (energy balancing) oils and massage techniques he studied in depth at the Kripalu Institute in Massachusetts, can be particularly helpful for reducing stress, and alleviating headaches, even migraines.

Being healthy and feeling good is a challenge for all of us. With regular clients, ranging from their 20’s to their 80’s in his full-time practice, Coffey says, “Massage therapy is one of those healthy habits you can maintain for a lifetime and in the Wedge it’s affordable, no gimmicks.”

Whether you have massage occasionally, once a month, Coffey says you can benefit—“it’s health care, and it’s here in the South Wedge.”

To read what the New York State government has to say about massage therapy, visit http://www.op.nysed.gov/prof/mt. You can book your massage at 709-6725 and find out more about Ayurveda and Massage therapy at www.renewing-massage.com.
Meet Fr. Kennedy

Once upon a time, it was one church priest. In the changing landscape of the Catholic Church, Fr. Robert Kennedy has two and one-half.

With the creation of the Monroe-Clinton Tri-Parish program, Fr. Kennedy juggles pastoral duties with Blessed Sacrament and St. Boniface Church and serves as assistant pastor at Old St. Mary’s Church on Washington Square.

Today an average week for him is 50-60 hours a week. He works as Director of Education in the Rochester Diocese and serves as assistant pastor at Old St. Mary’s Church in Rochester where he first felt a calling to the priesthood.

He went on to serve as a “priest intern” at St. Mary’s in Canandaigua where he literally hit the ground running. “It was my first weekend in Canandaigua, and I was celebrating Mass,” said Fr. Ken- nedy. “No one had told me the depth of the altar steps down to the aisle. I started to lose my balance and threw out my arms and the [Communion] hosts go everywhere. I made a mad scramble to pick them up. People gasped. I was so, ‘Oh, my God. Good impression on my first weekend.’”

Fr. Kennedy later earned an M.A. in theology from Notre Dame University, and when he returned to Rochester, he was tapped to join the staff of then Bishop of Rochester Joseph Hor- gan.

“I helped parishes with the new rituals in baptism of infants, rites of Penance, from individual to face-to-face,” said Fr. Kennedy, who was named director of liturgy. He stayed in that role when Matthew Clark was named Bishop. In the intervening years, Fr. Kennedy worked on his Ph.D. at Notre Dame doing his dis- sertation on the sacrament of Penance, reconciliation and for- giveness.

In the intervening years, Fr. Kennedy taught theology and ministry at St. Bernard’s and worked as Director of Contin- uing Education in the Rochester Diocese and became pastor of Blessed Sacrament Church. Several years ago the Diocese of Rochester started discussion about combining parishes, and Fr. Kennedy applied for the job that would join Blessed Sacrament, St. Boniface and St. Mary’s.

At St. Boniface, Fr. Ken- nedy replaced Fr. Brickler, who had been Pastor of St. Boniface since the early 1980s. “Nobody wants change, but they’re welcoming and patient with me. We had to change the Mass schedule which impacted ev- eryone. Different personnel, a combined newsletter. I was the new kid on the block.”

Beyond church duties, Fr. Kennedy has served in the southeast community as well. For several years he sat on the Board of SEAC (South East Area Coalition). “I love the city of Rochester and I love the [South Wedge] neighborhood. Noth- ing would attract me to the sub-urbs.”

“There are two different parish personalities,” said Fr. Kennedy. “St. Boniface is still a neighborhood parish; many families have been here for genera- tions. It has an older, smaller profile. I want to expand out young adult ministry and reach out to younger families with children.”

Blessed Sacrament has a different personality. “[It] is no longer identified with its neighborhood; people come from all over the county. Many come for the [physical] beauty of the church.”

However, Fr. Kennedy sees an untapped population of young adults in the commu- nity. “Blessed Sacrament has a tremendous amount of young families. We’ve made a concen- trated effort to have programs for young singles and the en- gaged.”

Part of the outreach grew into “Theology on Tap,” an evening of discussion about the Catholic Church he held at Johny’s Irish Pub. “I need to go out to Lux for to see if they would have space for [Theology on Tap].”

“I must say I am delighted with the development in the [South Wedge] and the credit goes to BASWA and SWPC.” He has especially enjoyed several of local restaurants: Zeppa Bistro, Tap & Mallet, Mise En Place and Harry G’s.

After 39 years as a priest, Fr. Kennedy has weathered many of the changes within the Church. He is especially willing “to get people talking” even a bit of “stirring the pot” on controver- sial topics. Blessed Sacrament is the only parish in Rochester with a married priest. Fr. Scott

Caton was a married father of five children and an ordained Protestant minister when he converted to Catholicism.

“Pope John Paul II created a loophole that allowed married Catholics to become priests,” continued on pg. 10

World Book Night
Karen Van Meenen, director of Special Projects at Writers & Books, joined scores of people in the U.S., Germany, England and Ireland in giving away books in late April. She dropped in at the City of Roch- ester’s Southeast Neighborhood Service Center. Others were seen around the Wedge in Mise En Place and Solera doing the same thing.

Van Meenen’s choice of giveaway was Me Talk Pretty One Day by David Sedaris.

“I was one of many dozens of ‘givers’ locally who passed out free books on World Book Night (WBN). Each ‘giver’ chooses from a list of about 30 possible titles, all printed and donated by different publish- ers,” said Van Meenen.

On the night of World Book Night, all we distributed at locations that are not necessarily places you would normally find books. In terms of the South Wedge, I gave mine at Lux Lounge on South Ave.”

Van Meenen heard about the program through Writers & Books, which served as a pickup location for givers, who were invited to a get-together before WBN to pick up their books and get to meet each other (and talk about their fa- vorite books). Of course, lots of conversations happened at the give-aways as well. This is the second year of the program, and it has been so well received there will no doubt be a third.

To learn more, visit www.us.worldbooknight.org.
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Ubiquitous Rochester photographer Gerry Szymanski brings his sense of humor, art, gift for a bacon lover than bacon truffles, bark and ice cream.

“it may sound unusual, but it’s classic. Who hasn’t put chocolate on pancakes along with [eating] bacon. It’s salty, savory and sweet,” said co-owner Jennifer Posey.

By Nancy O’Donnell

Probably the best Mother’s Day present I’ve ever received came in the mail this year from my baby girl Rachel, who is currently 30 years old, probably the median age of all but one of the mothers in Momma Love, How the Mother Half Lives by photographer Ali Smith.

The 155-page coffee table book is a love story about motherhood. The photographs are gorgeous and the stories are ancient and moving and powerful and speak to mothers of all ages.

Here’s an excerpt from the very first profile, Michele Quan’s essay, “In Bed the Other Night, A Flash in the Head”:

“We were hiking upstate at North Lake, where the big rock cliffs overlook the Hudson River, and Elsie Tree ran right off the edge. It was so fast and there was nothing I could do except run after her. Once it played in my head, I couldn’t get it out and I couldn’t make anything else happen. My friend said, it’s “the shift” – when all of a sudden there’s somebody else in your life who you really can’t live without. Elsie’s loss would just be the end, and I would die. That’s when I knew everything was forever changed.”

Profiles range from the conventional married mother with husband to one momma who co-parents with “two gay best friends, papa and daddy. Some are heartbreaking-- Diana Joy Colbert learns she has leukemia when her daughter Lily is six months old--while another mother, Hannah Bright, talks about wanting “to get her body back.”

The annual one-day-gift-buying Mother-celebrating frenzy may be past, but birthdays happen year round. Pick up a copy for your mother, mothers you know, mothers-to-be or want to be. You can buy the book online at http://mommalovethebook.com or visit Kickstarter.com (Momma Love).

Highland NA Wins Spirit Award for the 3rd year Running

The Highland Park Neighborhood took 1st place for the third time during the Flower City Marathon. A $750 cash prize will help fund neighborhood projects. Visit their website to learn more.
Children Act Fast...So does Poison!

By Dr. Alexie S. Puran,

We all want to keep our children safe and secure and help them live to their full potential. Knowing how to prevent leading causes of child injury, like poisoning, is a step toward this goal.

According to the Centers for Disease Control and Prevention, every day in the United States nearly 87 people die as a result of unintentional poisoning, and another 2,277 are treated in emergency departments. In 2010, poison control centers reported receiving calls about 2.4 million human poison exposure cases. During 2004 and 2005, an estimated 71,000 children under 18 years of age were seen in emergency departments each year because of medication poisonings excluding abuse and recreational drug use. Over 80 percent were because an unsupervised child found and consumed medicines.

Among children, emergency department visits (for such medication poisonings use) are twice as common as poisonings from other household products such as cleaning solutions and personal care products. Emergency department visits for medication poisonings are most common in children under 6 years of age. One out of every 100 two-year-olds visits an emergency department for a medication poisoning.

A poison is any substance, including medications, that is harmful to your body if too much is eaten, inhaled, injected or absorbed through the skin. Any substance can be poisonous if too much is taken either intentionally or unintentionally. If the person taking or giving a substance did not mean to cause harm, then it is an unintentional poisoning. These kinds of poisoning include the use of drugs or chemicals for nonmedical purposes in excessive amounts, such as an “overdose.” It also includes the excessive use of drugs or chemicals for non-recreational purposes, such as by a toddler.

Most poisonings occur when parents or caregivers are home but not paying attention. We all know young children may put anything in their mouths. This is part of learning. Many household products can be poisonous if swallowed, in contact with the eyes or if inhaled. The most dangerous potential poisons are medicines, cleaning products, antifreeze, windshield wiper fluid, pesticides, furniture polish, gasoline, kerosene and lamp oil.

Extra vigilance should be taken when there is a change in routine. Holidays, visits to and from grandparents, and other special events may bring greater risk of poisoning if the usual safeguards are not in place.

More than 90 percent of the time, poisonings happen in people’s homes. The majority of these poisonings occur in the kitchen, bathroom and bedroom.

Here are some tips from the American Academy of Pediatrics that can help you poison-proof your home and protect your children:

- Store medicine, cleaners, paints/varnishes and pesticides in their original packaging in locked cabinets or containers, out of sight and reach of children.
- Install a safety latch that locks when you close the door on child-accessible cabinets containing harmful products.
- Purchase and keep all medicines in containers with safety caps. Always replace the safety caps immediately after use.
- Never refer to medicine as “candy” or another appealing name. You do not want to confuse the child and make medicine sound tasty.
- Check the label each time you give a child medicine to ensure proper dosage.
- Keep products in their original containers. Never place poisonous products in food or drink containers.
- Keep coal, wood, or kerosene stoves in safe working order.
- Maintain working smoke and carbon monoxide detectors.
- Take extra care during stressful times.
- Never leave alcohol within a child’s reach.
- Teach children not to drink or eat anything unless it is given by a trusted adult.
- Check your home often for old medications. Monroe County residents can now drop off their unused, unwanted or expired medications to the sheriff’s Zone C substation on

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Cypress Street Victory Garden

gardening to be more conveniently accessible by foot or bike for people that live a bit further south in the neighborhood.
A good deal of time and effort went into this project. It was a long time in the planning, and the groundwork was a collaborative effort between members of Victory Garden Committee, a couple of folks that had been using the Cypress St. lot to garden already, and the South Wedge Planning Committee. The raised beds were built with lumber, topsoil and compost procured using funding from a NeighborGood Grant. The grant also funded the expense of having a city water tap installed on the site, and the City of Rochester provided mulch for us to put down between the raised beds.
Our build day at Cypress St was April 13, and we could not have pulled off the project with out quite a few people who volunterred their time and elbow grease. First and foremost, we got a big boost from a number of boy scouts from Tay House Troop 19 who volunteered to help with the project. Members of the Victory Garden Committee, other victory gardeners, and board members and staff from the South Wedge Planning Committee also turned out to help. Both Victory Garden Committee co-chair Heather Penrose and I want to sincerely thank all of our volunteers. The new garden would not have been possible without you!
We were back at work again on May 4. City Clean Sweep volunteers and our victory gardeners, partnered together to lay down mulch between the raised beds and to do some general clean up like weeding and raking up leaves. This work was done at both the Hamilton and Cypress Gardens. Later this spring or summer we’ll work to put a flower bed and a picket fence in on the street front of the new Cypress St. garden.
These projects may make it sound like we’re all work and no play at the South Wedge Victory Garden, but that’s not the case. We hold several social events throughout the season that are just for fun and relaxation. Gardening and food go hand in hand, so one of the most popular events with our gardeners is the periodic pot luck lunch. We held our first one of the season on May 18 at Marie Daley Park. This event was a huge success. The victory gardeners brought everything they grew. We had our best turn out yet. These are a great way for our gardeners to get to know each other, and we’re looking forward to several more during the 2013 growing season!
For Victory Garden news and to get connected with fellow gardeners, like our “South Wedge Victory Garden” Facebook page. Want to get involved? The Victory Garden Committee meets monthly (email james.papapanu@gmail.com or happenrose@hotmail.com for dates and times).
Downtown Express Screens at Annual Jewish Film Festival, Dryden Theater, July 27

In addition, Michael is a singer-songwriter and musician in The Bacon Brothers, with his broth-er, actor Kevin Bacon. He is also a professor of film scoring at Lehman College in the Bronx. Nellie McKay has released five critically acclaimed albums, won a Theatre World Award for her performance in the Broadway production of The Threepenny Opera, performed onscreen in the film, *PS I Love You*, and con-tributed original music and cov-ers to the Rob Reiner film *Rumor Has It*. She has also written two critically acclaimed musical boxes and two non-fiction books: *I Want to Live!* , the story of Barbara Graham, the third woman executed in the gas chamber of San Quentin; and *Silent Spring: It’s Not Nice to Feel Mother Nature*, the true of Rachel Car-son.

A two-weekly evening Award nominee, violinist-Philippe Quinit has performed before audiences in six con-texts with what The Times (London) describes as his “bra- vura technique and unflagging energy.” He plays on the 1708 “Ruby” Antonio Stradivari violo-in on loan through The Stradi-vari Society’s.

*Ain’t No Train* is available on iTunes: itunes.apple.com/us/album/ain-t-no-train-feat-nellie/1561245699.

For more info on the Down-town Express soundtrack, visit: www.downtownexpressalbum.com or contact Rachel Mary Cox at Rocheelle Records 347.687.7155 publicity@rocheelle-records.com

CDs of Downtown Express will be available for sale after the screening on July 27.

For info on the other films at the Jewish Film Festival, visit www.rochesterjewishfilmfesti-val.org, July 21-29.

Historic District
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tectural historian Katie Egggers Comeau of Bero Architecture PLLC reviewed potential neighborhoods in the South Wedge and tentatively outlined a proposed South Wedge His-toric District. Buildings that had not undergone drastic exterior changes such as synthetic siding or replacement windows and retained their “original charac-ter” were eligible said Jones.

In March of this year, the National Register nomination for the South Wedge Historic District was accepted by the State Review Board and has been sent to the National Park System. So technically, the dis-trict is now officially listed in the State Register of Historic Places; National Register listing is pending,” said Comeau.

Residents are enthusiastic about the designation which makes them eligible for tax credits for renovation on both the interiors and exteriors of their homes.

Highland Market
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to find out how much they can renovate with the current R-1 zoning.

While there are many rules governing a rehab, an owner can gut the inside, install new windows and remodeling the out-side but may not add on dra-matically to the current foot-print, for example, a renovation could not add another floor to the current structure.

In a phone interview, Stephanou expressed his disap- pointment with the Commiss-ion’s denial. He was especially upset because he had not actu-ally wanted to remove all three parcels of his properties as C-1. “I took out a $500,000 loan and used some of it to pay for the architect,” said Stephanou. “I put my money where my mouth is, and the money would go for the community good.”

Stephanou says he will make one more attempt to con-vince the Commission to allow the project to go forward.

“We all should all work to-gether to get a brand new build-ing,” Stephanou said.

And if the request for re-zoning fails again? “[Opponents] give me no choice but to leave...” said Stephanou.

by Nancy O’Donnell

Described as the American version of the Irish indie film, *Once*, *Downtown Express* takes a comedic, yet poignant look at “Big Apple dreams and Bright- ton Beach personalities.” The film screens the Dryden Theater on July 27, 7:30 p.m., during this year’s Jewish Film Festival.

Russian violinist Sasha (Grammy Award nominee Philippe Quint) has a Juilliard scholarship and the green card in his future. He performs with his family on New York City subway platforms but he’s bound for something much big-ger. Suddenly, he finds himself drawn to the rhythms of a dif-fent New York in the person of Ramona (recording artist/songwriter Nellie McKay). Soon he’s playing in her band and the bright future his family planned for him hangs in the balance.

Music from *Downtown Express* will be released by Roc-elle Records (Full disclosure: my daughter Rachel Mary Cox is founder and CEO) on June 25. The soundtrack reflects the ultimate fusion of classical and pop that emerges from Quin and McKay’s on screen union.

Original compositions by McK-ay and composer-producer Michael Bacon are performed by the on screen band (McKay, Quint, Declan Bennett (American Idiot), Jade Synstadalen, and Chris Eddidton), alongside clas-sical pieces performed by Quint.

The music in *Downtown Express* has been praised across the board as a highlight of the film. The New York Times said it “Radiates with love” while NPR noted, “It was refreshing to see someone on screen who was actually performing, and quite beautifully at that.”

The lead single, “Ain’t No Train” was under consideration for the 2013 Academy Award for Best Original Song.

A director, writer, producer and cinematographer David Grubin has produced docu-mentaries for 40 years, winning many prizes including 10 Em-mys. *Downtown Express* is his first fiction film.

Michael Bacon, an Emmy Award-winning composer with numerous other awards to his credit, has scored over a dozen feature films and hundreds of hours of prime time television.

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said Fr. Kennedy. “I told Fr. Scott, ‘you and your wife are pioneers.'”

Gays and lesbians are wel-come,” said Father Kennedy. “A loving committed gay couple, married in the eyes of the New York State, or heterosexuals on their second marriage without an annulment? Why can’t they come to community if they’re coming to community? And that Jesus would, we’re not do-ing our job.”

Fr. Kennedy

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Home Sweet South Wedge Home brings you all the benefits of Rochester’s hottest, neighborhood.

522 South Avenue, mixed use $149,000

143 Comfort Street, 4-unit, $159,000

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147-151 Comfort Street (shares lot with house on right). Six family, $259,000

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South Wedge Buzz
**Banzai Brunch**

by Nathaniel Mich

Sunday brunch. It’s hard to imagine a meal so important to American eating, whether an after-church family gathering or an after-Saturday recovery with friends, that so often gets such lackluster treatment. Imitation syrup, Bisquick, eggs from a bag and unseasoned roux posing as gravies all bedevil what should be a beloved meal.

Well, dear reader, weep not! I am happy to report that Banzai, the sushi and cocktail bar that is the South Ave sister to Park Ave’s Piranha, now offers a completely delightful Sunday brunch. On this menu, technique and aesthetics elevate classic dishes while still leaving room for whimsy and experimentation.

To start our meal, my two companions and I split the biscuits and sausage gravy. The best I’ve had come across from the porch of the Mason-Dixon line, but Banzai’s were a real treat too. The biscuits’ golden brown and crispy crust gave way to a tender and buttery interior. I prefer a flakier texture but the biscuits’ golden brown and a tender buttery crust, but they quickly became soggy in the ice cream. The heat of the waffles, on the other hand, made short work of the ice cream, forcing my companion to search the expanding puddle for morsels of bacon and candied peanuttons. Additionally, the ice cream should have been included in the description, to accommodate meat/pork lovers. The waffles were ordered with a side of house-made sausage, which had a nice texture and meaty flavor, and were on the lighter and milder side as far as sausages go.

My favorite dish of the meal was the Brioche French Toast. Flour City Bakery brioche was made into bread pudding, which was then sliced and fried for the plate. Again, there was a perfect balance of crust and crumb: the exterior nicely crisped, the insides practically melting, I loved the textural element the bread pudding step added, with each slice being composed of many individual pieces that had their own layers of texture and flavor. The menu described it as Kahlúa-buttered, but that flavor largely escaped me. I did enjoy the accompanying orange butter, though, the flavor of the zest lightened what could easily have been a heavy dish. While the dish was appealingly presented, however, I would have liked my syrup (the real stuff, thank goodness) and orange butter on the side, so that I could have applied them as I wished.

We very much enjoyed our Sunday brunch at Banzai. The service was attentive; the ambience pleasant; the food tasty and beautiful. I appreciated the balance between lightly adjusted classic dishes and innovative offerings like the Banzai Benedict. I would, however, be very interested to see more Asian-inflected brunch dishes appearing on the menu. More dialogue between night-Banzai and morning-Banzai. But, based on this meal, we can be assured that, at Banzai, brunch is in safe hands.

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**Pack-4-Success Works to End Educational Inequality One Backpack at a Time**

Pack-4-Success was founded in 2011 by siblings and U of R graduates Emily and Matt Cohen, to end educational inequality.

“I started Pack-4-Success to give back to a community that had provided me with so much while I was growing up. Pack-4-Success is my small contribution to that larger goal,” said Emily Cohen. “When I first started Pack-4-Success I just wanted to make a difference in the lives of a few children across the area, now I hope we can ignite a commitment among the citizens of Rochester to help our students succeed.” Joined by three other former and current educators, the organization’s mission is to ensure that all students have the supplies necessary for a successful school year. They identify public schools with low-income populations and donate backpacks filled with school supplies and additional educational material to each student.

In addition, Pack-4-Success has donated money directly to help fund various after-school and summer programs. It has expanded beyond Rochester to New York City and Baltimore. Last summer, Pack-4-Success helped fund the brand new Young Women’s College Prep’s summer program as well as donated over 200 backpacks to the Wilson Foundation Academy.

To get involved in their summer donation campaign, check out their website at www.pack4success.org or email them at pack4success.org to see how you can help.

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**The Wedge**

Talking With My Mouth Full

The Wedge April/May 2013

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Proud Sponsor of the 2013 Southwedge Farmers Market at Calvary St. Andrews church.

Port the food ministry program Thursday of each month to support a food drive on the fourth Tuesday of every month. All drop-offs are open from 10 a.m. to 1 p.m. and are free and open to the public. All medicines are incinerated. Keep children where you can see them at all times, even when you go to answer the door or telephone. Here are some tips about treatment of poisonings:

- Stay calm and act quickly.
- If your child is unconscious, not breathing, or having convulsions or seizures due to poison contact or ingestion, call 911 or local emergency number immediately.
- If your child has come in contact with a poison, rinse the skin with lukewarm water for at least 15 minutes.
- Poison in eyes—flush the child’s eye by holding the eye open and pouring a steady stream of room temperature water into the inner corner for 15 minutes.

Third Thursdays
Free outdoor concerts will be enhanced this year by the presence of food trucks announcing BASWA (Business Association of the South Wedge Area). Each month, a different band (or two) will play at Star Alley Park from 8-10:30 p.m. and a different food truck will be on hand to help draw more people to the neighborhood. The Nightstalkers play June 20 Zeppa Bistro’s Dark Night of Comedy Eddie Pepitone appears at Zeppa Auditorium in the German House on June 14, 9 p.m. Doors open at 8 p.m. Tickets: $15 advance/$20 at the door (Open Seating/Reserved Seats with Dinner)

Poison Prevention continued from pg. 8

Buffalo Road in Chili on the third Tuesday of every month. Residents can also drop off their pharmaceutical waste to the sheriff’s office Zone A substation on Linden Avenue in Pittsford on the second Tuesday of every month and the sheriff’s Zone B substation on Summit Point Drive in Henrietta the first Tuesday of every month. All drop-offs are open from 10 a.m. to 1 p.m. and are free and open to the public. All medicines are incinerated. Keep children where you can see them at all times, even when you go to answer the door or telephone. Here are some tips about treatment of poisonings:

- Stay calm and act quickly.
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- Poison in eyes—flush the child’s eye by holding the eye open and pouring a steady stream of room temperature water into the inner corner for 15 minutes.

Poisonous fumes—take the child outside or into fresh air immediately. If the child has stopped breathing, start cardiopulmonary (CPR) and do not stop until the child breathes on his or her own, or until someone can take over.

Put the national poison control center phone number, 900-222-1222, or near every telephone in your home. You should also program it into your cellular phone.

Remember children are our future and we must protect them at all times especially from unintentional poisoning.

Last year’s event sold out! Don’t wait to get your tickets!

North’s White Party

Rochester’s White Party is back and benefiting AIDS CARE: The Center for Positive Living.

Saturday, September 7
766 East Avenue
7:00 PM - Midnight
$125 per person

Enjoy an elegant evening dressed in white featuring Rochester’s White Party is...