



My Ravinia



RNA Helps Launch Al Klairmont's Long-Awaited Ravinia Crossing

By Jeffrey Stern

Al Klairmont has made his most prominent mark yet on Highland Park, and he did it in a way that reflects his appreciation of the community that will benefit the most from it. The four-story Ravinia Crossing development was completed in late December, and he invited Ravinia Neighbors Association President Mike Stroz and Publicity/Membership Director Doug Purington to cut the ribbon officially opening the 30-unit rental building on Roger Williams Avenue in recognition of the group's steady support for the project.

Klairmont's magic touch even provided a sunny December morning to launch Ravinia's largest and most attractive new housing development, which will also have shops on the ground floor. Once the opening ceremonies were over, Klairmont led the assembled guests on a tour of the structure, which aims to attract residents who wish to live in this historic community and have easy access to Metra service to Chicago.

Guiding visitors through the building, Klairmont showed them some of the two-bedroom units, which feature two baths and a balcony overlooking a ravine to the north. They also saw single-bedroom apartments with Juliet balcony railing doors that open onto the Roger Williams side to the south. Echoing the design of

an older structure east of the tracks, the building offers garage space for 14 cars and outside parking for 37 more.

Among those on hand for the occasion, besides Klairmont, his daughter Julia and RNA board members, were the building's architect, Patrick Fitzgerald, Chamber of Commerce President Ginny Glasner, and Carlos Perez, Director of Development for Klairmont's Imperial Realty Company. Mary Summerville, of Dream Town Realty, joined the tour to answer inquiries about renting apartments and commercial space. ■



Ravinia Crossing appropriately neighbors the Ravinia Metra Station

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Volunteerism is an essential piece in keeping the Ravinia Neighbors Association healthy and strong.

Consider getting involved.

Attend a meeting, visit the RNA event booth or watch the website and newsletter for ways your involvement can strengthen RNA and your neighborhood.

WELCOME, NEW RAVINIA DISTRICT BUSINESS!

SALLY'S NUTS & SNACKS SHOP: 481 Roger Williams Avenue

Ency Organic Salon, A Place to Relax and Erase Aches

By Jeffrey Stern

Ency Organic Beauty Salon is a bright, cheery place for manicures, pedicures and traditional hair styling at 727 St. Johns. Ency took over the former Jewel Nail Spa in July, 2019, and invested in a beauty salon that includes six manicure, six pedicure and four hair-styling positions, allowing it to accommodate 26 to 30 customers in a relatively short period of time.

Like other budding entrepreneurs, Ency had ambitious goals that were dealt an unexpected blow by shutdowns imposed on March 15, 2020 to control the corona virus outbreak. Since reopening on May 29, Ency said business has been down by about two-thirds, despite diligent adherence to health guidelines, which included the installation of shields between customers and technicians. She believes even some regular customers have been reluctant to take what they perceive as an ongoing risk to enter any business away from home.

“I want everything to be back to normal,” Ency says, “to have all our people back, both our customers and our technicians, and for everyone to be safe.” She



Ency has made customers' safety a top priority

wishes landlords could be more understanding of the situation, saying she still must pay the same rent as in normal times. She remains hopeful, however, urging customers to return by making an appointment. The spa is open from 9 a.m. to 6 p.m. Tuesday through Friday, and from 10 to 6 on Saturday and Sunday. ■



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Field Violin Workshop A Musical Mainstay in Ravinia

By Jeffrey Stern

Ravinia is best known for the summer music festival that bears its name, and it is also the home of a musician who has made it his business to highlight the importance of string instruments and keep them strumming. Gerry Field has been playing the violin since he was 6 years old. He majored in music in college and performed in Europe to perfect his art. He also attended the Warren School of Violin Making in Chicago, where he met his wife, Jutta, and studied violin restoration at Oberlin College in Ohio.



Gerry Field keeps Ravinia strings in tune

The Field Violin Workshop, at 451 Roger Williams Avenue, has been the place to go for buying, renting, or repairing string instruments since it opened in 1991. Musicians can also have their violins, violas, cellos and bows restored by Field as well. So highly regarded in his expertise

that he is called upon to provide last-minute repairs to the instruments of performers whenever the Ravinia Festival is in session.

Although his focus is on the sale and repair of instruments, Field is happy to help anyone who is interested get started on instruments available in his shop, including some he made himself. He stresses the importance of learning to hold instruments as well as bows correctly in order to play effectively. He and Jutta, who is also his business partner, have managed to keep the shop open for all aspects of the business, which dropped by almost a third over the past year due to issues relating to the pandemic.

Dozens of instruments, well-adjusted to get a good sound, are available to rent out from the shop, and Field believes that can help make learning to play easy. Field says he is thankful to be in a musical community where people strive for the best. Over the years he has sponsored a number of concerts by string musicians in Jens Jensen Park, across from his shop, and hopes he can continue serving the needs of the many talented people in the area who want to play and perform. ■



Certified violin-maker & professional musician, Gerry Field, has 40 years experience working with violins. Having studied many aspects of the violin, ranging from sound improvement to perfect bow rehairing, with renowned & respected restorers & violin-makers, he is highly qualified to work with you & your violin, viola or cello.

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Michael Paulsen Keeps Abigail's Humming Despite Corona Setbacks

By Jeffrey Stern

Fine dining may not have been on his mind at the time, but studying business and psychology in college helped Michael Paulsen ultimately reach the stage of opening Abigail's American Bistro in 2009. Later earning an associate's degree in culinary arts brought other skills into play. It wasn't until after working almost two decades in the restaurant industry, however, that Paulsen felt he could operate a place of his own, and found the perfect venue at the corner of Roger Williams and St. Johns Avenues.

It was an ambitious idea for Paulsen, who grew up in a small farm town in Iowa, but he was determined to make his mark on the culinary world. He had become familiar with the demographics of his likely clientele, having worked his way up from summers at Twin Orchards to Executive Chef at country clubs such as Ravisloe and Conway Farms. Flash fried brussels sprouts, pan roasted miso cauliflower, Chinese ribs and a great burger are among popular dishes on what Paulsen calls Abigail's global menu.

Securing finances and working to get Abigail's open during the recession that began in 2008 wasn't easy, and Paulsen relied on word of mouth, rather than advertising, to attract customers. Only taking dinner reservations for the first hour allowed Abigail's enough time for at least two more table turns per evening.

When the Corona pandemic hit, Paulsen expected the



Michael Paulsen has made Abigail's a Ravinia favorite

lockdown to last only a few weeks. As it dragged on, he had to delay plans to expand Abigail's bar into adjacent space on St. Johns Avenue, but pivoted quickly to provide carry-out boxes and relied more heavily on outdoor seating, once it became available, to maintain the interest of his growing list of customers.

Paulsen credits loyal and generous regulars for helping him keep almost all of his original staff of servers, busboys and kitchen personnel despite the limitations on his business. Once the restaurant was able to resume

inside service, social distancing only allowed seating for a 25 per cent occupancy. Home delivery could give his business another boost.

Cautiously optimistic that more customers will soon return, Paulsen says of Abigail's popularity, "We've created an environment of a neighborhood hideaway with the buzz of a downtown restaurant." Leaving little doubt of his commitment to close oversight of his restaurant, he and his physician wife Abigail make their home only doors away with their twin 12-year-old daughters, Abigail and Sophia. ■

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Trivia Walking Tour of Ravinia Aims to Support Local Businesses and Get Area Residents Outdoors

By Ilyse Strongin, Ripple Public Relations

The Ravinia Business District is offering a “feel good, walking trivia tour of the town” to encourage the public to get out and enjoy the outdoors while supporting local businesses as Covid restrictions continue. The impact on everyday routines has been unprecedented, and has affected restaurants in particular.

“With the cold weather upon us, we wanted to offer people fun reasons to spend time outdoors while learning interesting trivia about Ravinia businesses,” said Katie Wiswald, Chair of the Ravinia Business District Special Service Area Advisory Group and Vice President of the Highland Park Bank & Trust Company.

The trivia quiz is made up of some two dozen questions about local businesses and public spaces. Participants can find answers with a quick internet search, which

will give them a way to learn about the businesses and public spaces that make up the quaint, artistic and friendly Ravinia community.

Kris Walker, co-owner of the Ravinia Brewing Company, said, “We want to do everything we can to encourage a continuing celebration of the community. If you come out now to the outdoor dining area on Roger Williams, you’ll find an abundance of outdoor heaters, two fire pits and banners encouraging everyone to BYO blanket.” The dining area includes tents at Viaggio and in front of Ravinia Brewing and BWB.Rocks.

With limited traffic again flowing on Roger Williams between Burton and Pleasant Avenues, the dining area remains reserved for individuals who have purchased food and drink from Ravinia eating places such as Abigail’s, BWB.Rocks, Baker Boys, Happi Sushi, Piero’s Pizza, Ravinia Brewing Company and Viaggio. Participants are reminded that social distancing and safety guidelines remain in place and need to be followed.

To Play the Ravinia District Trivia Tour, Download Atlas Experience 2.0 from:

Google Play Store [HERE](#):

<https://play.google.com/store/apps/details?id=com.incitefulgame.atlas&fbclid=IwAR0SKEjectTZ91PTb-ntveZHUF0KywUX8bWWiGqU15VAxwWtSb-MYIPOVXDYuE>

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https://apps.apple.com/us/app/atlas-treasure-hunt/id1397714508?fbclid=IwAR1OETiWTGX_8E38-vivUh3s1oey39pE6bp15ZVyDkCeICAqUM7gLNsx-OQq4

Once players download the app and sign in, they should click the Explore tab, and will see the Ravinia District Trivia Tour in the list of available hunts. Then they can select the search and play! ■



Ed Kugler Calls 2020 Farmers Market a True Success

By Ed Kugler

The 2020 Season of the Ravinia Farmers Market came to an end on October 28th. This year's market was an incredible undertaking, due to Covid-19 restrictions and having only a one-person staff, with several volunteers, part-time help and an occasional extra hand. Despite all the challenges of 2020, the 22-week season appeared to be a true success, and many patrons voiced the same sentiment!

In preparation for the 2021 Season (June through October) both the City of Highland Park and the Park District have given verbal authorization for the market to continue next year in the same location. They have also given the go-ahead even if Covid-19 Guidelines still prevail.



This year the Ravinia Neighbors Association was responsible for taking out the Special Event Permit for the market, thus being the main sponsor. Hopefully, this partnership will continue each year. Keyth Security was the T-shirt sponsor for the season. Thank you to both!

At the beginning of the season for three months I traveled to over a dozen other Farmers Markets in the area to solicit vendors, as well as to observe how these markets dealt with Covid-19 Guidelines. They were all very different. I took what I believe were the best ideas from each of the markets and listened on conference

call webinars from the Illinois Farmers Market Association and the University of Illinois Extension. I also listened to various webinars giving guidance and updated information throughout the season for the State of Illinois.

This year we started out having 21 vendors, but in time several of these vendors could not continue due to a lack of sales. Fortunately, I was able to pick up a few more during the season. Feel free to look all of these vendors up on their websites, using their names.

Returning Vendors:

Farmer Nicks, K&K Farms, Klug Orchards,, Middleton Preserves, Magic Circle Crepes, Natural Environments, Oosterhoff & Sons Cut Flowers, Organic Food Club, The Cheese People

Vendors that Faded Away During the Season:

Mushyface Cookie Co., Mavra's Greek Oil, Pure Bliss Soaps

New Vendors This Year:

3 D Bakery, BillyDoe Meats, Brian Severson Farms, Brightonwoods Orchard, Chopping It Up, Get Growing Foundation, Glas All Natural

Comments Shared by Anne:

“Over the years I have volunteered in many ways and at a variety of venues, but one of the most rewarding came this summer when I was fortunate enough to spend every Wednesday from June thru October at the Ravinia Farmers Market.

“From day one, whether they arrived at 7:00 am or 12:45 pm, everyone had a smile on their faces so vibrant that you could feel it right through their masks. It gave each

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Ed Kugler Calls 2020 Farmers Market a True Success (cont'd)

(Continued from page 7)

individual, old or young, the sense of community they had missed in the many months previous.

“Some came to meet their friends and browse. Others went directly to their favorite fresh fruit and vegetable stand, then to decorate their home with gorgeous, locally grown flowers and to pick up freshly baked bread and some fabulous cheeses to go with it. Others wanted meat for dinner, honey to dip or sweeten their tea, cheese spread for neighbors to enjoy that evening on their deck, treats for their dogs at home or gluten-free delicacies they couldn't have imagined existed. Amazing oils, pickled food or fresh fish, things you didn't know you would find but couldn't resist, were also at the market. Children right from school and wearing their backpacks stopped for custom-made crepes before going home to Zoom classes, and multigenerational families took a few moments to linger and enjoy the live music.

“Then there were all the amazing samples Ed Kugler ALWAYS managed to provide. There is no way to convey the value this summer's Ravinia Farmers Market had to me and to everyone who attended.

“Thank you, Ed and Ravinia, and see you in June at THE Market!!!”

Comments from Our Long-Time RFM Shoppers:

“I have been shopping at the Ravinia Farmers Market since its inception 40 years ago. It is wonderful for the community and the vibe is great. Over the years a wide range of vendors have been added. All are wonderful. This year, with Covid, an especially good job was done to provide a safe place for customers without any loss of the warm and friendly community vibe. Keep up the good work and may the market continue for generations to come!” - Lynn Barron

“I thought the RFM was terrific this year despite the limitations of the pandemic. Customers and all the vendors were respectful with regard to masks and social distancing. I felt very safe picking up my weekly produce there. Ed did a great job organizing and configuring the two separate “lanes” for traffic. Thanks, Ed!” - Anne Greenebaum

Comments from this year's New Vendors:

“Generally, everyone shopping was pretty aware of general guidelines. Most people stood back from the tables and everyone wore masks.” - Frank, Honey with Style & Sweet Cyndee's Bees

“As with all Farmers Markets, not having the opportunity to sample products is a huge negative. The way we have always provided samples is a very minimal risk. The customers do not touch our product until we hand it to them on a disposable spoon which they discard after sampling.” - Gene, Glas All Natural

“Thank you for requesting input on the 2020 Ravinia summer market. As you know, this was our first year at your market, and it was a great success from our perspective. The site is beautiful, the customers very supportive and understanding of the COVID challenge, and you and your staff were very helpful. Zack, our Brightonwoods on-site vendor, truly enjoyed his market days, and is looking forward to vending again next year at the Ravinia market.” - Bill, Brightonwoods Orchard

“I have nothing to compare with, since this is our first year doing farmers markets. But for us it has been a great way to reach customers, since in the beginning of the season everything was closed.” - Lotta, Newport Coffee House “The 2020 market experience was different from past years with all the new rules in place. I did feel well protected from Covid-19 at Ravinia Farmers Market because vendors and customers all followed the masked rule. I attended other markets which did not enforce the mask rule enough. Ravinia Farmers Market had customers and vendors in mind with the direction and flow of people in one way and out another.” - Chef Jewell Horton, Chopping It Up

In closing, I again want to thank the Ravinia Neighbors Association and the entire community for their support and faith in the RFM. ■

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New Merchant in Town: Sally's Nuts & Snack Shop

By Shae, Highland Park Patch

This year may be a bit nuts, but nothing is stopping 86-years young Sally Schoch from fulfilling her dream. She and daughter, Kari Guhl are the proud owners of the newly opened Sally's Nuts and Snack Shop in the Ravinia District of Highland Park, offering their signature sweet & salty Sally's Nuts as well as a grab-n-go menu of fun, affordable simple sandwiches, salads, snacks, cheese boards, sweets, drinks, and fun inspired merchandise.

"It's never too late to chase a dream!!" says Highland Park-resident Kari Guhl of her moms' 15-year fetish with making and perfecting nuts for her family and friends. "Everyone would tell Sal she should sell her delicious creations and now I am so happy to see my mom's dream become a reality. As Sal says, 'I want to achieve my dream and who knows what the future holds.'"

Sally's Nuts handcrafted sweet & salty pecans, cashews and almonds are the perfect accompaniment to the Snack Shop's array of homemade sandwiches, salads, cheese and meat boards. Some of the affordable, simple options on the menu include peanut butter & jelly, bologna & cheese, cucumber or egg salad sandwiches, and don't forget the bag of carrots! There are also family favorite salads, dressings, and sweets recipes including the creative Junkanoos™ and Scrabble Mix™ (you have to come in for yourself to taste and learn more!).

Inspired by Kari's son, Sally's Nuts offers a full line of 'merch' perfect for bundling with the sensational nuts in terrific tote bags. The Merch Menu includes the ordinary T's, sweatshirt, knit, beanie and baseball hats, to the more unique aprons, tea towels, sponges and cutting boards, making customizing a gift for any "Sally" or "nut" a great holiday gift option.

Gaining recognition as the nuttiest girls around, this dynamic mother daughter duo can be found making the handcrafted nuts and all the yummy snacks in the back of their shop at 481 Roger Williams Avenue. They invite the public to come get a little nutty and sample some of the best nuts around!

Hours are Tuesday- Saturday 10AM- 6PM. For more information visit <https://sallysnuts.com> or call (847) 226-7042.

ABOUT SALLY SCHOCH

A longtime businesswoman, mother of four, and School of the Art Institute of Chicago graduate, Sally believes that you are never too old to live out your passions. Selling her art for 63 years, Sally is ready to live out another passion of hers, creating tasty treats. Her love of all things creative, delicious and celebratory has made Sally's Nuts possible.

Sally has been gifting her famous nuts to family and friends while fine tuning her recipe for the last 15 years. After receiving much encouragement, and the help of her daughter, Sally decided that she would start her own business and share her handcrafted nuts with the community. ■



Frances Landrum and Ben Rose House

By Susan Benjamin

Although textile designer Ben Rose has received worldwide recognition for his work, in the late 1940s, he and his spouse Frances Landrum, a weaver and his business partner, were building their business and couldn't afford a house compatible with their modern design sensibilities.

This all changed in 1952 when Rose received two large commissions: one for International Harvester to design fabric covers for refrigerator doors with matching window curtains and covers for window air conditioning units and another for the Packard Motor Car Company to design patterned linen upholstery for its cars. Once on firm financial footing, they set about commissioning a house.

The Roses held a competition, inviting three young local architects—Ralph Rapson, Bruce Tague, and A. James Speyer—to submit ideas. Speyer alone created a model of his design: this made a deep impression on the Roses, leading them to hire him. The model depicted a 5,000-square-foot house with a two-story central space.



Facade with cypress vertical siding flanking the recessed front entrance¹

Although financial considerations forced the Roses to scale back the design to a single story, they ended up with a spacious home, sited to take advantage of its ravine-cut setting in the North Shore suburb of Highland Park.



Auto Pavilion for Ben Rose's collection of antique cars²

A. James Speyer, who received his graduate architectural training at the Illinois Institute of Technology, absorbed Ludwig Mies van der Rohe's bare-bones philosophy. Like Mies's Farnsworth House, Speyer's design for the Roses' home is International Style. Accessed by perforated steel steps, the flat-roofed, steel-framed structure rests on pylons and appears to float above the home's wooded site.

The front facade is composed of eight rectangular modules of natural cypress boards laid vertically flanking a recessed entrance, two bays wide. Although the warm wood cladding ensures privacy on the west-facing street facade, the north, east, and south walls are floor-to-ceiling glass, opening the interior to its natural surroundings. With the exception of bathrooms, every room in the house has at least one wall of glass. The interior is filled with light, yet the proximity of trees makes it feel sheltered. Frances Rose likened the experience to being in "a tree house, because wherever you look, all you see are these gorgeous sculptural branches."

The center of activity in the house is the spacious 25-by-40-foot living-dining space, with a high ceiling and Ben Rose-designed fabric curtains that could be drawn to close off the eating area. An open fireplace, a steel-frame

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Frances Landrum and Ben Rose House (cont'd)

(Continued from page 12)

structure resting on a stone pedestal, stands in the middle of the room. As a central focus, it is analogous to the imposing brick fireplaces in Wright-inspired modern houses. Cork floors lend an element of warmth.

In its open plan and simplicity, the Rose home embodies the era's casual lifestyle. One of the only nods to formality is a servant's call bell located under the dining room table and a room designated for a servant, although the Rose family had none.

The living and dining room furniture was almost exclusively selected from the Chicago Merchandise Mart's Herman Miller and Knoll showrooms, which featured the work of midcentury masters including Charles and Ray Eames and Eero Saarinen. The Roses purchased bedroom furniture during a trip to Scandinavia and used Ben Rose's own textiles throughout.



Floor plan showing front hall and Ben Rose's studio, living, dining room, bedroom wing, and service area



Exterior entrance to living room, facing wooded side lot³



Looking past open fireplace toward living room⁴



Dining area, separated from living room by drapery designed by Rose⁵

Ben Rose won many awards for his fabric and wallpaper designs, which featured patterns of abstracted motifs. Often based on nature, the shapes were derived from trees and rocks, and had names such as "Quartz" and "Cobblestones." Another design, "Terrain," featured an abstract interpretation of a topographical map. Rose frequently offered witty representations of animals; one of his most whimsical designs was "Kennel Plaid," composed of silhouettes of various dog breeds placed against loosely rectangular blocks following their silhouettes. Rose conceived his small-scale designs with the compact modern home in mind, and he maintained that the greatest contribution fabrics could make to gracious living in an age of individualism was to serve as background for an individual's personality. Today, his fabric designs are preserved in the collections of the Art Institute of Chicago, the Cooper-Hewitt Museum of Design in New York, the Museum of Modern Art, and the Montreal Museum of Fine Arts.

A Corten steel-and-glass pavilion built to house the couple's collection of classic modern cars is sited toward the back of the Roses' home. Designed in 1974 by David Haid, Speyer's first graduate student when he taught at IIT, this elegant structure stands on slender steel supports

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Frances Landrum and Ben Rose House (cont'd)

(Continued from page 13)

over the ravine. Recalling a single floor of Mies's Lake Shore Drive apartments, there is no applied ornament, only I-beams that hold the glass in place and create a play of light and shadow. The geometry of this rectangular steel International Style cage is classical in its discipline and order.



Steel-and-glass Auto Pavilion— built on stilts projecting over ravine⁶

The large neutral space of the interior was designed to be totally flexible, serving as a second living room and a car exhibition area. Ben Rose's love affair with beautiful cars began in the early 1950s, when he first spotted a Porsche 356 convertible. Captivated by the purity of line characteristic of these high-design, aerodynamic machines, he became a serious collector. His favorite was an exquisite 1927 Type 35B Bugatti, but he also owned a 1930 Alfa Romeo (purchased from the famous Italian racer Count "Johnny" Lurani) and a 1948 Cisitalia Coupe 202 Mille Miglia. Both Ben and Frances Rose raced their cars: he, the Bugatti, and she, a 100-point MgTC.

The auto pavilion is perhaps best known for its role in the iconic 1986 film *Ferris Bueller's Day Off*. Director John Hughes had spent his teenage years in the Chicago suburb of Northbrook and frequently set his films in and around Chicago. In the now-famous scene, Ferris's friend Cameron accidentally crashes his father's bright red 1961 Ferrari 250 GT California through a plate-glass window of the fictional family's garage, actually the Rose Auto Pavilion. When questioned about why the Roses would allow the car to crash through the back wall (which had been temporarily replaced with break-away glass), Fran responded, "The producers promised they would wash the windows!"—no small incentive for the owners of a Miesian glass pavilion.



Rose in his studio, adjacent to front entrance⁷



Sitting area of auto pavilion, with Mies van der Rohe MR leather side chairs⁸

The present owners Meghann and Chris Salamasick purchased the property from the Rose estate. They prize their house and have removed an unsightly garage addition as well as sensitively updating it to install double glazing that will make the house more energy efficient.

All the Weinfeld photos are from Chicago History Museum, Hedrich-Blessing Collection

Ben and Fran Rose

1. The Art Institute of Chicago, Ryerson and Burnham Archives. A James Speyer Collection

2. Chicago History Museum, Hedrich-Blessing Collection

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Finding the Good During COVID

By Scott A. Baeseman

Last spring, feeling exhausted and isolated by Covid, several of my neighbors and I who live on Burton north of Snyder Park were standing outside and decided we wanted to have a glass of wine together. If we were socially distanced and in a small group, we figured we could gather in a driveway safely. Word quickly spread to the neighbors that we would have our gathering the following Saturday at 5 pm. The rules were laid out and everyone was told to bring their own food and beverages. For a few hours, we would have a chance to break from the isolation and talk of Covid. The anticipation grew that week as we argued back and forth across the street about who would bring the best food or most creative drinks. When Saturday came, we were as excited as kids invited to a birthday party. The gathering was so much fun, we decided to continue gathering every week thereafter throughout the summer.

We had a small, but mighty, Independence Day Parade. We had a complete mix of people who represented the heart of what our nation was about—young, old, men, women, children, single, married, divorced, gay, straight, various physical disabilities, several

immigrants, and a few different religious beliefs. Our three-minute parade included a Harley, a Corvette, a bicycle, three motor scooters, the Celebrate Highwood Garlic King, and a wagon.

In weeks following, my fellow Burtonites and I shared gardening secrets, told stories, supported one another, and even got to celebrate the birth of a much anticipated Burtonite baby. I had lived there just three years, but thanks to Covid, this group quickly became more than just my neighbors. They became my new family.

Since Covid numbers increased, we aren't meeting anymore. However, Covid doesn't stop us from being a community. We check in through calls, texts, socially distanced visits, social media, and occasionally a beer in the street. If you happen to drive by our stretch of Burton, you may witness us helping one another shovel our sidewalks or, even better, having a shot of bourbon outside followed by something fun, like a socially distanced adult snowball fight. One thing is certain, we will be safely making the best out of the situation! ■



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When Ravinia Became Ravinia

By Elliott Miller

A recent chance online discovery led to some interesting information about early Highland Park and the history of Ravinia. A popular online auction site offered an original April 1874 land deed between Benjamin Franklin Jacobs and Samuel S. Streeter. Why this deed is significant and why Jacobs and Streeter were important to Ravinia and Highland Park respectively are explained in this article.



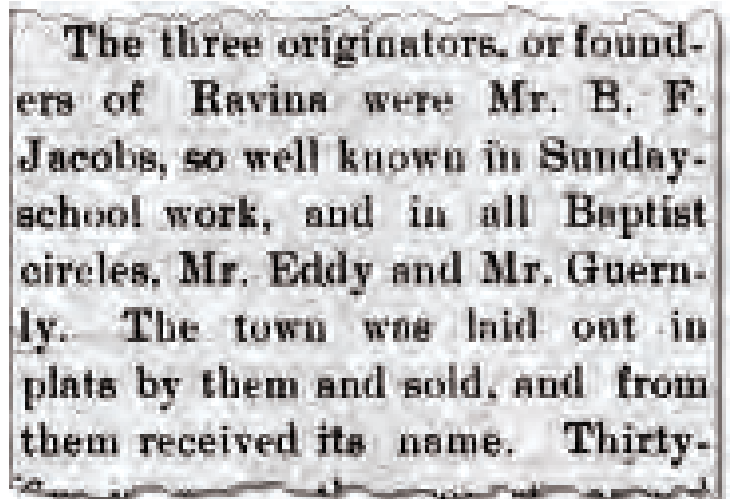
Benjamin Franklin Jacobs, the principal developer of Ravinia, who gave Ravinia its name in 1874.

Jacobs' Ravinia

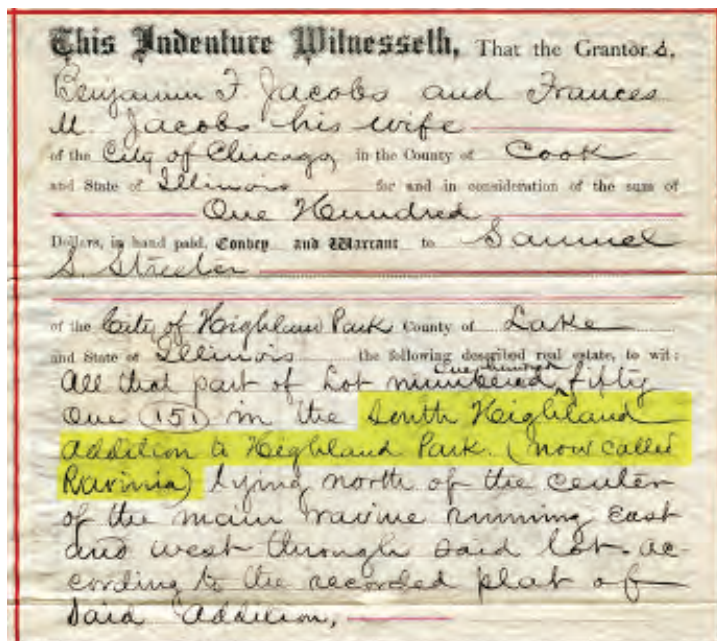
B.F. Jacobs was the principal developer of the land that became Ravinia. He envisioned Ravinia as a retreat from the grimy streets of Chicago—fresh air and cool breezes in the summer amongst the oak forest and high bluffs overlooking Lake Michigan. Jacobs and his business partners worked hard to purchase nearly 600 contiguous acres for his estate project; and in

June of 1873, registered a survey of land divided into lots and roads. For lack of a name, Jacobs registered the subdivision as the “South Highland Addition to Highland Park.” In early 1874, Jacobs came up with the name “Ravinia,” inspired by the characteristic ravines that cut through his property.

Meanwhile, on April 1, 1874, Samuel Streeter bought a lot in Ravinia from Jacobs. He paid \$100 for Ravinia lot 151, which was located five lots north of Roger Williams Avenue on the east side of Railroad Street, later renamed St. Johns Avenue.



U BF Jacobs was the lead developer, Mrs. Eddy and Guernly were investors in Jacob's project. Note the misspelling “Ravina.” Sheridan Road Newsletter, July 4, 1902 p 2



Samuel Streeter's April 1, 1874 deed contains the earliest known public appearance of the name “Ravinia.” (Highlight by the author).

The lot, measuring over one acre of land, was a good investment even for those times. The deed, dated April 1, 1874, mentions in parenthesis, “(now called Ravinia).” This is the earliest instance the author has found of the public use of the name Ravinia!

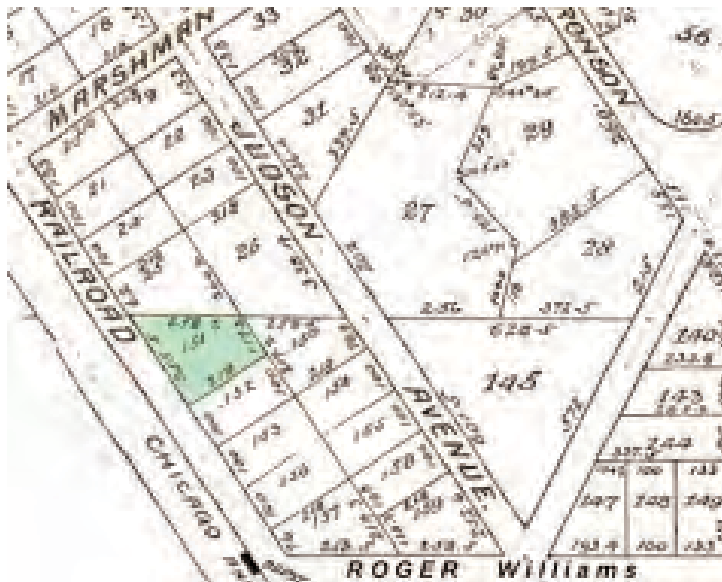
Jacobs was a devout Baptist. He envisioned Ravinia as a Baptist retreat. He hoped his connections within the Chicago Baptist community would bring buyers for his development. Jacobs brought groups of potential

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When Ravinia Became Ravinia (cont'd)

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buyers up from Chicago, gave them a tour of the properties, provided dinner and overnight accommodations at the Highland Park Hotel, which was once located on Central Avenue. Surely, imagined Jacobs, there are many who want to escape the misery of Chicago to live by the wooded shores of Lake Michigan, so Jacobs thought. Jacobs' Baptist retreat plans didn't quite work out but the Ravinia name stuck to this day.



Samuel Streeter's Ravinia lot, number 151 (in blue), was five lots north of Roger Williams Avenue on the east side of St. Johns Avenue (then known as Railroad Street)

Samuel Streeter's Contributions to Highland Park

Samuel Schuyler Streeter was an important man to the early development of Highland Park. He was present at the very beginning. Streeter was an acquaintance of several founding fathers — Frank Hawkins, the first mayor, and his successor, Cornelius Field—in the late 1860s when they were in the process of developing the city. Probably as a result of these contacts, Sam Streeter was appointed the first postmaster of incorporated Highland Park serving from 1869 to 1875.

Streeter was a well-liked and efficient postman at a

time when distant communication was almost exclusively conducted by mail. A competent postmaster was, therefore, an important position in the community. In those days, the mail for Highland Park and Deerfield came up from Chicago on the Chicago and Northwestern railroad. The local postmasters would pick up the mail, load it into saddlebags, and distribute it by horse. The Highland Park post office was operated out of the Highland Park Hotel. While postmaster, Streeter also managed the hotel.



The Highland Park Hotel c 1880s. Sam Streeter was the post master of Highland Park and manager of the hotel, from which he ran the post office.

When an increasing number of refugees from the Great Chicago Fire of 1871 moved north to Highland Park, it was Mr. Streeter who advocated installation of street signs and a house-numbering system to end confusion caused by so many new residents. Until then, an address like “Frank Green, Highland Park, Illinois” was sufficient to correctly route the mail.

The postmaster's pay must have been modest because Mr. Streeter quit to focus on his work as an insurance agent and his speculation in commercial and residential real estate. Streeter built the earliest large commercial building in the city. It was so big relative to the other buildings, it was referred to as Streeter's block.

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Eventually, the Highland Park Hotel outlived its usefulness; and by 1920 had been torn down. Likewise the Streeter Building was torn down and replaced by the current building in the 1920s.

Streeter, his wife Mary, and their three children turned up in Brooklyn, New York in 1880, where he had become a hotel proprietor. Streeter died in 1902 at the age of 84 in Berlin, New York

In summary, Sam Streeter helped bring early Highland Park into a more fully functioning community. He updated the post office, advocated for street signs, and built one of the earliest commercial buildings in Highland Park. Last but not least, his Ravinia property deed of April 1, 1874 contains the earliest known public appearance of the name "Ravinia."



This was the south-east corner of St. Johns and Central Avenues in Highland Park, c. 1880s, showing the Streeter Building, which was the earliest large commercial building in Highland Park.

Credits

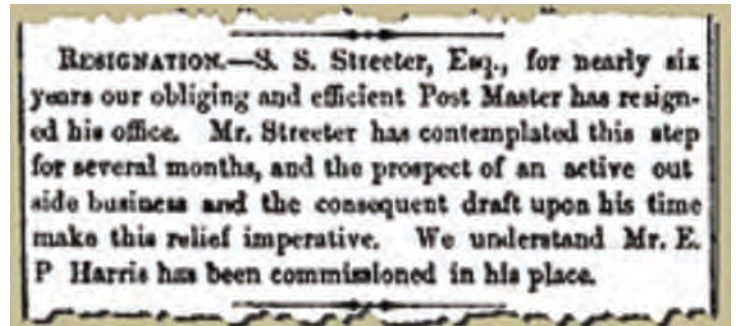
Images from the late 19th century in the collection of the Highland Park Historical Society and the Highland Park Public Library archives; thanks to Nancy Webster for assistance.

A special thanks to Doug Purington who assisted in the acquisition of the original Samuel Streeter Ravinia land deed.

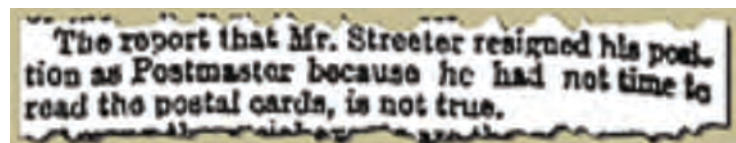
Other information for this article was obtained from the

hand-written journal of Samuel Schuyler Streeter, dated 1851 – 1899, located in the collection of the Newberry Library, Chicago. ■

Samuel Streeter Newspaper Clippings



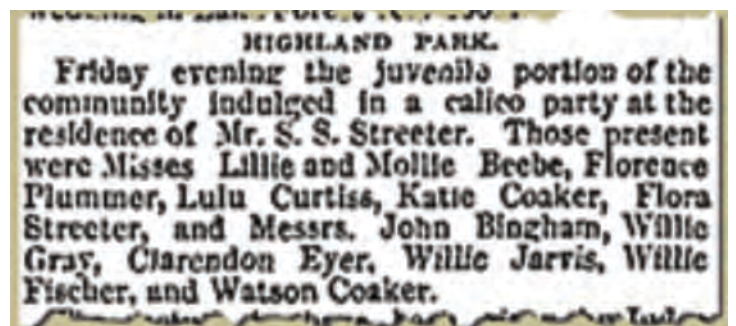
Streeter had higher ambitions than just being a postmaster. Highland Park News, April 1 1875, p6.



An example of the 19th century newspaper humor. Chicago Daily Tribune, May 30, 1875, p8.



Streeter built such an imposing building in Highland Park, it became known as Streeter's Block. Chicago Daily Tribune, March 7, 1875, p14.



If any readers know what a "Calico Party" is, kindly let this author know. Chicago Daily Tribune, March 7, 1877, p14.

Effects of Pandemic Deals Wayne's Cleaners A Triple Blow

By Jeffrey Stern

Custom dry cleaning, tailoring, and shirt laundering have been Wayne's Cleaners bread and butter for the four decades Young and Mi Soon Kim have operated the business at 575 Roger Williams Avenue.

Their ability to provide a high level of service in a timely fashion earned them the loyalty of generations of customers through good and challenging economic times -- at least until the past year. Then the Corona pandemic and its effects hit them with what you could call a triple blow, which thankfully did not include catching the virus themselves.



Mi Soon Kim at her work desk at Wayne's Cleaners

First, their business, like many others, was forced to close for the entire month of April. In mid-May, when they were able to reopen, the Kims became aware that with many of their customers working from home, fewer men were having dress shirts laundered and fewer women needed work outfits cleaned. Besides that, not that many

were going out to dinner or to parties where they might have wanted to have some part of their attire cleaned either before or after.

Yet another blow to their business came inadvertently from the city's closing of Roger Williams in late May between Burton and Pleasant Avenues so facilities could be set up for patrons of nearby restaurants to have a place to eat outdoors. Besides cutting off street access, tables were set up even in what had been Wayne's few off-street parking spaces. Customers with items to be cleaned had to come in either on foot or drive through the alley from Pleasant and park behind or alongside their building. They would then have to turn their cars around and go back the way they came to Pleasant Avenue.

It was asking a lot of their customers to come in from the alley, which was also being used by construction equip-

ment and the cars of crews working on the new apartment building to the east. It took about ten days before the city allowed vehicle access to Wayne's from Burton to the driveway linking Roger Williams to the alley, but parking issues remained.

The Kims and their employees are counting on their loyal customers to help them overcome the loss of what they estimate has been over three-fourths of their business as a result of the pandemic and its consequences. ■

Frances Landrum and Ben Rose House (cont'd)

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3. The Art Institute of Chicago, Ryerson and Burnham Archives, A. James Speyer Collection. Tom Yee, photographer.
4. The Art Institute of Chicago, Ryerson and Burnham Archives, A. James Speyer Collection. Tom Yee, photographer.
5. The Art Institute of Chicago, Ryerson and Burnham Archives, A. James Speyer Collection. Tom Yee, photographer.
6. The Art Institute of Chicago, Ryerson and Burnham Archives, A. James Speyer Collection. Harry Callahan, photographer.
7. Chicago History Museum, Hedrich-Blessing Collection
8. Chicago History Museum, Hedrich-Blessing Collection
9. The Art Institute of Chicago, Ryerson and Burnham Archives. A James Speyer Collection ■

RNA Winter Cocktail 2021

A crisp, bourbon cocktail to toast the season!

INGREDIENTS

For the Cocktail:

- 1 ½ parts good bourbon such as Basil Hayden's® Kentucky Straight Bourbon Whiskey
- ½ part cinnamon-pomegranate syrup
- ½ part fresh-squeezed lime juice
- 1 part fresh-squeezed grapefruit juice
- 2 dashes black walnut bitters
- Cinnamon stick (for garnish)
- Fresh rosemary sprig (for garnish)



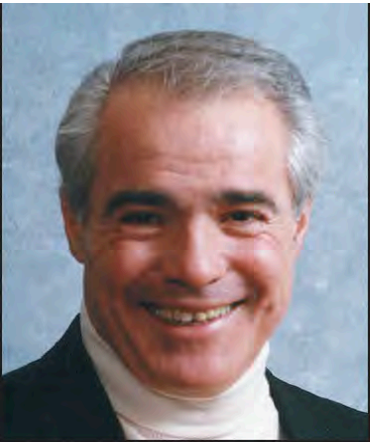
RNA Winter Cocktail 2021

For The Cinnamon-Pomegranate Syrup:

- 1 cup pomegranate juice
- 5 cinnamon sticks, broken up into large pieces
- 1 cup granulated sugar

INSTRUCTIONS

- Combine all ingredients into a cocktail shaker and shake with ice. Strain into a double rocks glass. □ Garnish with a cinnamon stick and a sprig of rosemary.
- For the cinnamon-pomegranate syrup:
 - Combine the pomegranate juice and cinnamon sticks in a medium saucepan on the stove. Bring to a light simmer to release the flavor from the cinnamon sticks.
 - Add the granulated sugar, and gently stir to dissolve (do not bring to a boil). Once the sugar is dissolved, remove the syrup from the heat and allow it to cool. Strain out the cinnamon sticks and store the syrup in a glass jar in the refrigerator for up to 2 weeks. ■



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You can also join at: www.ravinianeighbors.org and pay by credit card using PayPal.

If you have questions, please contact Doug Purington: doug.purington@att.net.

Regular RNA meetings are normally held on the first Thursday of every month.
Meetings offer our members a chance to bring up new ideas and discuss issues you care about.

Our next meeting is to be virtual via conference call on Thursday, February 4th