

Malibu East Dialogue

March 2015

Your Communication and Information Resource

Elevators – the ups and downs of Malibu East

By Carl Chadek

Our beautiful building is not an ordinary residence. It's a resort. We are 45 stories with swimming pools, tennis court, valet parking, 24-hour door staff, 24-hour maintenance and a retail/office mall. There are no other buildings north of us that are larger until you get to Milwaukee. As homeowners here at Malibu East, there's nothing that we must do except come and go as we please. Our needs are well-attended by our excellent staff and management. Well, OK, we must follow the rules and regulations. That is not a big burden. They are for the benefit of all.

Anyway, let's back up to the "come and go as we please" part. Coming and going can be challenging when our aging elevators decide to stop working properly. Our elevators have dated and worn control mechanisms, cab controls, doors and interiors. Current life safety mandates from the City must be in place for many aspects of our building, and elevator modernization is a big part of bringing us into compliance. Those

life safety items that relate to elevators are, in my opinion, the best innovations offered to make us as safe as possible.

Here's a preview of what you can expect from the upcoming elevator modernization project.

Elevator operation: In an emergency, the elevator recall mechanism will have all the elevators move to the Lobby



level with no possibility of inadvertently stopping on any floor where there might be a problem. The current buttons in our elevators can be activated by simply brushing past them. The touch-screen buttons in our modernized elevators will have to be touched by a real finger. That sounds funny, but a button must be touched individually for it to light. This new system eliminates the possibility of accidentally activating a "handful" or a prankster running a finger down an entire column. (I've been tempted but have never done it.) Of course, our new elevators will be ADA compliant – requirements for button height, from the floor, at each elevator lobby on every floor; requirements for control height, from the floor, in every cab; and requirements for keypad operation (mostly for sight-impaired users) in every cab. The new system also includes Internet connectivity so that

we have the possibility of displaying bus/train schedules, weather reports, Malibu East meetings/events and selected community information in real time. There will be security cameras in each elevator. Take a look at www.madfiatures.com and click on "Touch To Go Touchscreen" for more information. It's amazing.

Passenger cab interiors: The Board of Directors approved the passenger cab interior design, created by Interface Planning & Design, that was brought forth by the Aesthetics Committee. The ceiling will be back-painted champagne-colored glass; there will be indirect lighting down the walls, along with LED downlights in the ceiling; and the walls will be panels of a woven hybrid resin/metal material in a bronze tone. The flooring options are still being discussed because of the weight of the cabs. Handrails are a code requirement. The picture accompanying this article shows how the cabs will appear. The goal was to put in place a lasting design that stays within the original aesthetic of our iconic building while bringing it into the present. The planned renova-

(Continued on page 8)

Malibu East events and meetings

Edizon Dayao musical show

Saturday, March 7
7:30 p.m. - Windjammer Room

Thursday afternoon discussion

Thursday, March 19
(every 3rd Thursday of the month)
2:00 p.m. - Community Room

Board meeting

Tuesday, March 24
7:30 p.m. - Windjammer Room

Easter egg hunt

Saturday, March 28
10:00 a.m. - Community Room

Dialogue staff meeting

Wednesday, April 1
7:30 p.m. - Community Room

Leave event and meeting notices at the desk for the *Dialogue*. For more events: malibueast.org/calendar

Easter Egg Hunt

For children under 10
years of age

All children must be
accompanied by an adult

Saturday, March 28, 2015

10:00 a.m. Meet in the Community
Room on the 4th floor.

10:15 a.m. Hunt for Easter Eggs begins
in the Windjammer Room.
Bring a basket or bag to
hold the eggs.

Refreshments will be served

Hosted by the MECA Social Committee





Board meeting notes

By Neil Warner

Tuesday, Feb. 24, 2015

Attendance: Ten Board members, two management representatives and seven residents

Excused: Richard Strauss, Carl Chadek
Presiding: President Marcel Molins

REVISIONS TO AGENDA

None.

TREASURER'S REPORT – Joan Scholl

1) Financial statement

Operating and reserve cash
\$3,821,850

2) Delinquencies

\$320,716

COMMITTEE REPORTS

1) Aesthetics, Building Maintenance & Services – Carol Beatty

The committee requests that the small kitchen table and chairs be removed from the Billiard Room and be replaced by furniture more appropriate to that room. The Sports & Entertainment Committee will make a recommendation.

2) Communications & Cable – Thomas Vaughan

The committee is working on surveys regarding TV and Internet usage that will soon be made available to residents.

3) Garage – Martina Molins

The garage was 48 cars below capacity as of Jan. 31. Some tandem stalls are being used for single self-parkers. There were no damage claims in January.

4) Sports & Entertainment – Neil Warner

A new yoga class typically begins the first Monday of each month, when new members are allowed to join.

5) Social – Sandy Chaet

ComEd spokesman discusses the Smart Grid program on Feb. 26 (see article, page 6). Edizon Dayao presents an evening of music and dancing March 7 at 7:30 p.m. in the Windjammer Room. An Easter egg hunt will be held at 10 a.m. March 28 in the Community Room (see article, page 4).

6) ASCO & Community Affairs – Sandy Chaet

The City's scavenger rebates to condominium associations continue to be delayed. Malibu East must be in compliance with the City's new energy benchmarking ordinance as of June 2015. An ASCO meeting will be held at

7 p.m. March 11 in the Windjammer Room. ASCO legal counsel Michael Kim will provide an update on pending legislation. Unit owners are welcome.

MANAGEMENT REPORT – Violette Deschamps

Items requiring immediate Board action

1) 30D sale, right of first refusal

Board voted to exercise its right of first refusal on the sale of unit 30D at a price of \$140,400, plus or minus proration, provided that a complete sales package is submitted, in which case a special meeting of unit owners would be set up to discuss the matter.

2) 27C sale, right of first refusal

Directors voted not to exercise the right of first refusal on the sale of unit 27C.

3) LSE – unrated fire doors

Awaiting further evaluation.

4) Seawall assessment

Tabled.

5) 12K repair work

Directors approved a budget for the repair of Association-owned 12K.

6) Captain's Walk ADA restrooms

Board approved an expenditure with which My Home Architects and Engineers can develop architectural plans, oversee the contractors' bidding process and expedite the necessary permits for constructing ADA-compliant public restrooms in the Captain's Walk.

7) Bed bug treatment grievance

Directors ruled on who bears the responsibility for various costs related to treating bed bugs.

8) Spring hinge grievance

Board ruled on the charge to be applied to a unit owner for the installation of spring hinges.

9) Garage claim grievance

Directors denied a damage claim.

10) 22.1 disclosure statement

Approved with updates.

Old/new business

1) Balcony/facade five-year program

Board authorized the funds to provide scaffold for engineers to inspect two flat walls and two corners to better gauge the scope of work required in the next five years.

2) Patio door sealant

The number of tiers to receive patio door sealant this year will depend on how much balcony concrete repair work the Board undertakes in 2015.

Please keep in mind that the meeting notes are not the official record of the Malibu East Condominium Board of Directors meetings. The official minutes are generally approved during the next meeting and may be viewed or copied in the management office.

3) LSE – four-hour protection, Lobby to garage

Parts to repair the sliding glass door between Lobby and garage are on order. An extra set of fire doors will be installed in the garage vestibule to satisfy the City's Life Safety Evaluation.

4) LSE – water heater closets

The City code violation relating to each unit's water heater closet awaits a resolution.

5) LSE – secondary exit from units

Awaiting a resolution for two- and three-bedroom units that have only one functional exit to the corridor.

6) IP video surveillance

Being investigated.

7) Garage membrane

Our engineering firm will investigate the cause of leaks from the garage into an area of the Captain's Walk.

8) Capital expenditures projections

Nothing new.

9) Association-owned units

Once the Association closes on three units on which it recently exercised its right of first refusal, it will own 20 units, seven of which are one-bedroom units. Twelve of these units are being rented.

The meeting ended at 9:50 p.m. and went into closed session.

Special meeting of unit owners

Feb. 17, 2015

Presiding: 2nd Vice President Thomas Vaughan

After some introductory remarks by Vice President Thomas Vaughan and an open forum to discuss the pros and cons of buying the units under consideration, the owners unanimously approved a motion authorizing the Board of Directors to exercise its right of first refusal on unit 12K at a purchase price of \$159,900, plus or minus proration. Vice President Vaughan voted the proxies in favor of the motion. After another open forum, the owners unanimously approved a motion authorizing the Board to exercise its right of first refusal on unit 15F at a purchase price of \$139,000, plus or minus proration. Vice President Vaughan voted the proxies in favor of the motion. The Board had voted in favor of exercising on both units at its Jan. 27 meeting.

Dominick's exit produces grocery bonanza

By Betty Mayian

Can you believe how disappointed we were when our two very local Dominick's closed their stores in December 2013? Up until then, most of my shopping was at Dominick's, Aldi or Devon Market. I know there were a couple of Jewel Food Stores nearby, but, I just hadn't used them more than a couple of times.

We had a Dominick's at Glenlake and Broadway – on April 29, the newly remodeled Whole Foods will open its doors there. I am certainly going to give it a try to see what they have decided to do to entice us. But, for more than a year we have faced this question: Where do we shop?

The Dominick's at Sheridan and Foster turned into a wonderful Mariano's, which we go to quite often. They did not have to do much remodeling, since that Dominick's had been one of the newer stores in the chain. Mariano's created a much bigger store on Lawrence, near the Sears store, just west of Ravenswood. You can park in their ground-floor lot or on the second-floor rooftop.

The Dominick's on Lincoln, north of Foster, became a Tony's Finer Foods – and it is our new favorite! Their gelato selection is wonderful – try the salted caramel! Parking is available in their small lot and on the roof. The only drawback is the slowness of their deli counter staff. They ask everyone if they want to taste things. So, if you want speed at the deli, go elsewhere. Otherwise, you might want to take a number, shop awhile and then taste various items.

The Dominick's on Ridge, north of Devon, became a Cermak Foods, and it opened up this year after much renovation. It has an outstanding parking lot, so you don't have to go up ramps to park. The variety of foods here is much greater than at either Mariano's or Tony's. The ethnic sections are stocked with almost anything you might ever want. If you don't find something, ask, and they will try to bring it in for



What's happening around the building

By Violette Deschamps, Malibu East Manager

GARAGE AND ACCESS TO THE BUILDING: There are several doors allowing self-parkers to safely enter and leave the garage on the second and third floors. The stack effect and open atrium sometimes make it difficult to close and latch these doors. We are kindly asking you to pull those doors shut after your passage and make sure they stay closed. Failure to do so allows a lot of cold air into the building, some of which particularly affects the east end of the fourth-floor common areas and inflates our electricity bills, not to mention that a fire-rated door left open jeopardizes greatly the fire safety of the building. Indeed, all these doors are fire-rated for three-hour protection and must be kept closed and latched at all times except when in use.

CONSTRUCTION, REMODELING OR IMPROVEMENT IN A UNIT: It is necessary to notify management when you are planning to remodel your unit, repair your floor, install a custom-made bookshelf, replace a garbage disposal, etc. The list of potential improvements, big and small, in a unit is endless; however, because your unit is part of a multi-unit building with specific rules pertaining to such activities, we are asking you to contact management via email, fax, telephone call or in person to inform us of your project. Management is the key contact and interface with you, your contractor(s) and the other services in the building (maintenance,

you.

Aldi is on Broadway north of Granville (there's also one on California north of Granville). Here you pay cash and have to have a quarter to select a shopping cart (which you get back when you return the cart after checking out). Here you also have to bag or box your own groceries. No asking if you want paper or plastic – you bring your own bags (or buy them in the store) and put your groceries in them after you pay. They have several areas available for you to use to do this. The

Receiving Room, door station, etc.).

Remember, the front desk or Receiving Room employees are not in charge of the tasks involved in the review and approval of a project; they are an extension of management for very specific tasks. Management contacts the Receiving Room employee to pass on the information related to the approved projects. The Receiving Room employee will verify the identity of the authorized companies and facilitate access and use of the loading dock and service elevator. The same goes for any deliveries: Please contact management as we are the interface between you and the staff for all the actions involved in a delivery.

Management will help you with the paperwork, required documentation, approval process, reservation of the elevators, access to the loading dock, and so forth. A lot of owners have received our guidance, for instance, with the replacement of their water heaters, installation of a HVAC unit or plumbing work, to mention just a few examples.

And last, for the smooth execution of a project, the owner should contact management at least a month ahead of time before the start date of the projected work, if it's substantial, or a week in advance if the project is minor. We are here to help, and we will.

By the way, all workers with toolboxes must use the service elevator, except when it's blocked off for a move.

big advantage is that the prices of most items are much less than at other stores, but you don't usually get name brands. The selection of foods may suffer by comparison to the other stores. When I go, I usually have to buy what I can find and make a trip to another store for specific items that Aldi didn't have. I have tried many of Aldi's store brands and have found them as good, if not better, as the name brands. Aldi's parking is in a heated

(Continued on page 7)



Community Calendar

By Betty Mayian

COMMUNITY AFFAIRS

BROADWAY ARMORY

Indoor park, six gym floors, trapeze classes, senior activities, athletic equipment, meeting room, computer center, dancing floor, shuffleboard, weights, arts and crafts, aerobics, ping pong, after-school activities and more.

Hours: Mon.-Fri. 7 a.m.-10 p.m.

Sat.-Sun. 9 a.m.-5 p.m.

5917 N. Broadway

312-742-7502

goo.gl/MSZSES

EDGEWATER BRANCH LIBRARY

6000 N. Broadway

Mon. and Wed.: 10 a.m.-6 p.m.

Tue. and Thu.: noon-8 p.m.

Fri. and Sat.: 9 a.m.-5 p.m.

(closed on Sundays)

312-742-1945

chiplib.org/locations/28

EDGEWATER HISTORICAL SOCIETY

Annual meeting is 10 a.m. Saturday, March 21 at the Broadway Armory (refreshments at 9:30 a.m.).

Current exhibit: "Motoring Through Edgewater" (thru May 3).

Regular museum hours:

Saturday and Sunday 1-4 p.m.

5358 N. Ashland Ave.

773-506-4849

www.EdgewaterHistory.org

WHITE CRANE WELLNESS CENTER

Adult day wellness programs for persons 60 and over. Gentle yoga, tai chi, music, exercise, lunch and snacks. Transportation provided within boundary area.

1355 W. Foster Ave.

773-271-9001

whitecranewellness.org

Board meeting dates

March 24	September 29
April 28	(Budget review)
May 26	October 12
June 23	November 17
July 28	(Budget approval)
August 25	December 15
September 8	
(Annual meeting)	

THEATER / SHOWINGS

IDLE MUSE THEATRE

"The Talking Cure" by Christopher Hampton

A brilliant young "hysteric," Sabina Spielrein is Carl Jung's first patient, and eventual colleague, as he seeks to refine the "talking cure" method of treatment proposed by his adopted mentor, Sigmund Freud.

Thru March 22

Rivendell Theatre

5779 N. Ridge

773-340-9438

www.idlemuse.org

JACKALOPE THEATRE

"Four" by Christopher Shinn

Set in 1996, in Hartford, Conn., two couples get to know themselves, and each other, as they navigate the journey from strangers to intimates.

Thru March 28

Broadway Armory Park

5917 N. Broadway

773-340-2543

www.jackalopetheatre.org

NEWHART FAMILY THEATRE

"Spring Awakening" by Steven Sater and Duncan Sheik

A rock musical about a group of teens making their way through their sexual awakening.

April 10-19

Mundelein Center for Performing

Arts

1020 W. Sheridan

773-508-8400

goo.gl/G5OKXM

LIFELINE THEATRE

"One Came Home," adapted by Jessica Wright Buha

In 1871 Placid, Wis., a young girl is found dead and her sister sets out to uncover the truth.

Thru April 5

6912 N. Glenwood

773-761-4477

www.lifelinetheatre.com

ON THE SPOT THEATRE

"Lost and Found" by Mike Brayndick

Three parallel stories that all begin at the Lilly Pond in Lincoln Park and take us to several households in the Chicago area.

Thru March 14

Berger Park Coach House

6205 N. Sheridan

773-761-0376

onthespottheatrecompany.

weebly.com

RAVEN THEATRE

"Dividing the Estate" by Horton Foote

A once-wealthy Texas family battles over splitting up an estate in this darkly funny play.

Thru March 28

6157 N. Clark

773-338-2177

www.raventheatre.com

STEEP THEATRE

"The Life and Sort of Death of Eric Argyle" by Ross Dungan

It's late and the hero is still in his pajamas. People are staring at him and he has been dead for two days. A heartwarming story about lives lived without regret.

Thru March 14

1115 W. Berwyn

866-811-4111

www.steeptheatre.com

STRAWDOG THEATRE

"The Sweeter Option" by John Henry Roberts

A fast-paced and darkly funny psychological thriller set in 1971 Chicagoland.

Thru March 28

"20,000 Leagues Under the Sea,"

adapted by Ann Sonnevile and Clint Sheffer

Based on Jules Verne's classic science-fiction tale.

March 8 thru April 7

3829 N. Broadway

773-528-9696

www.strawdog.org

Easter egg hunt

Malibu East will hold its annual Easter egg hunt at 10 a.m. Saturday, March 28, one week before Easter.

The event is open to children under the age of 10, and they must be accompanied by an adult. Each child is asked to bring a basket or other container for collecting the eggs.

Prizes will be awarded, and refreshments will be provided.

Participants will meet first in the Community Room, and the Easter egg hunt will take place in the Windjammer Room.

Restaurant review**Herb: A warm experience on a very cold night***By Tracy Poyser*

Your Dialogue Diners had heard great things about Herb, Edgewater's newest exotic fine-dining restaurant, which bills itself as "Thai redefined." But, when five of us (Neil, Debbie, Beth, Freddy, Lori and I) ventured out on Feb. 19 into Arctic winds pushing the wind chill way below zero, we all agreed that "it better be worth it." With only Eskimos and dedicated diners out and about, we had no trouble parking right in front of the restaurant on Broadway's west side between Catalpa and Berwyn.

Open for about seven months, Herb is clearly living up to the ambitious vision of restaurateur Patty Neumson and her business partner, designer Siri Jen-thanomma. That excellence earned it a Michelin Bib Gourmand listing, one of 11 newcomers to Michelin's Chicago-area list for 2015.

From the moment we walked into the place (previously the site of French bistro Cotes du Rhone), we were surrounded by a sense of warmth, serenity and genuine hospitality. Herb is divided into two rooms, and everything is in harmony – from the warm brown/taupe wall colors, nicely spaced tables, comfortable chairs, soft – yet adequate – lighting, and beautiful table settings. Even the uniforms of the staff are in tune with the peaceful ambiance. The temperature was pleasantly warm (an earlier Yelp! review had complained about it being too cold – which must have been fixed right away).

As soon as we sat down, we were greeted by one of our two servers, Teddy, who, together with her colleague Lawrence, guided us expertly through Herb's short but intriguing winter menu – no egg rolls or pad Thai here! Chef Kee Chen will present new menus for spring, summer and fall. We all agreed to opt for their three-course, fixed-price (\$35) service so that we could share most of the menu items. That allowed us to order each of the

five appetizers, both soups and four of the five main courses. Herb is still BYOB but is planning to get a liquor license soon. We were happy to order their very fragrant and exotic teas: jasmine Pandanus and pennywort green tea, both made with herbs known for their healing properties.

The pace of the meal was excellent and unrushed, but not too slow. Lawrence started us out with a complimentary palate cleanser: an edible, small betel leaf with a topping of baked coconut, lime, ginger, onion, peanuts and a little sugar, to be folded up like a taco and eaten in one bite. The taste, amazingly, really did what so often seems like a fad – it brought our taste buds to life.



Patty Neumson (photo by Tracy Poyser)

Having indicated we wanted to share appetizers among the five of us, we expected to get them all at once, with some extra small plates for sharing. But, thoughtfully, Herb's chef split each appetizer into five lovingly plated portions served in succession. First came a winning squid and shrimp, cold and very fresh, seasoned with chili, lime, iceberg lettuce and coriander leaf. The beef appetizer followed, with each bite in a hollowed-out cucumber cup surrounding very tender marinated and sautéed thinly sliced beef and lime dressing mixed with shallot, carrot, mint, red chili and toasted rice. Definitely a winner! Next was Thai sausage, a more spicy bite balanced with ginger,

shallot, chili, lettuce and coriander leaf – and no objections here. After a refreshing jicama and Asian pear salad complemented by sweet potato noodle, cashew nut, grape, tomato, celery and sweet onion in a spicy chili jam dressing, we were ready for our soups.

I never thought a soup could be presented like a little work of art, but that certainly was the case with our lotus root and banana blossom soup. The unusually shaped bowls were lined with the soup's ingredients before getting filled with a light and fragrant broth. That way, we could appreciate all components first – king oyster mushrooms, lemongrass and spring onion among them. Very much a favorite for a cold day! Beth had opted for pork congee soup and found it satisfying also, with a quail egg, ginger, garlic, spring onion and crispy rice noodles adding to the warmth.

Before serving our main courses, Lawrence announced that they had shortchanged us on one of the appetizers we had ordered – the kitchen had run out of the Thai egg custard. So, he promised us a complimentary dessert bite instead.

On to our main courses. I had ordered the pork belly – a five-spice stew with egg, collard greens, shiitake mushrooms, pickled carrot and daikon with green chili vinegar. It reminded me of a home-cooked winter meal, satisfying and complex, enough heat without being too spicy, and infused with herbs and contrasting veggie textures that offset the rich, tender sliced pork belly.

Both Lori and Freddy had good things to say about their chicken coconut curry with butternut squash, cayenne, kaffir leaf, sweet basil and fuzzy melon (a winter melon that looks like a zucchini covered in soft fuzz). It was just spicy enough without overpowering the taste buds.

Beth was pretty happy with her Herb bean curd dish with a variety of veggies and pennywort, but didn't think it was as much out of the ordinary as other dishes at Herb. Neil's pan-roasted Chilean sea bass in coconut sauce was presented on a beautiful rectangular plate with bilimbi (an Indonesian fruit re-

(Continued on page 7)

Smart meters coming to Malibu East

By Beth Robinson

Commonwealth Edison has plans for the installation of new "smart meters" at Malibu East, tentatively scheduled for August. The Social Committee invited Commonwealth Edison External Affairs Manager Luis Diaz-Perez to tell residents about the coming changes, and nearly 50 residents came to the Windjammer Room on Feb. 26 to hear about them.



After the Illinois legislature passed the Energy Infrastructure Modernization Act in 2011, ComEd started a \$2.6 billion program to upgrade the state's electric grid. Diaz-Perez emphasized the need for modernizing the existing system, pointing out that it had not changed much since the time of Thomas Edison. ComEd has been installing new cable that is more weather-resistant. With upgrades, the "smart grid" distribution system will use distribution automation devices to pinpoint and isolate damaged circuits so that fewer customers will be affected by outages. Smart meters are another component of the smart grid. While our current analog meters must be read on-site by a ComEd employee, the smart meters are digital and will transmit usage information to ComEd daily via wireless technology. Customers will be able to check their usage every day online.

Smart meters have already been installed in other areas, including approximately 200,000 on the South Side of Chicago. Now ComEd is focusing on the North Side of the city. ComEd will send notices to residents 90 days, 60

days and 30 days before the date for the meter exchange. Changing the meter is a simple procedure that will not disrupt service or billing. Once the smart meters are installed, customers will be able to set up online accounts to view their energy usage and take advantage of online services. Customers may sign up for services, including weekly emails that summarize daily use and an optional Peak Time Savings program that gives credits for reducing electricity usage during periods of high demand. More information is posted at www.ComEd.com/SmartMeter. Any customer who chooses to opt out of having a smart meter will be charged a monthly fee of \$39 for meter reading.



Many components used to build the smart grid are manufactured in Illinois. S&C Electric, whose headquarters is on Ridge Boulevard, is one of the largest manufacturers of distribution automation devices, and General Electric makes smart meters in Illinois. ComEd is planning for the loss of meter-reading jobs once smart meters are installed, by transitioning current employees into other job opportunities within the utility.

Rebate programs promote reduced electric consumption in homes. Participating stores carry select Energy Star® CFL and LED light bulbs with dis-

counted prices. Rebates are also available on Energy Star-rated appliances. ComEd will pick up and recycle old, working refrigerators, freezers and window air-conditioning units without charge and will pay the owner a small reward for their participation.

Homeowners can reduce electric bills by reviewing the way in which they use electricity, including turning off the light when they leave a room. Plastic covering for windows, insulation under light switch plates and weather strips or door socks can help avoid heat loss and outside air infiltration. Appliances such as flat-screen TVs, DVD players and cable boxes draw electricity even when they are turned off. This "vampire load" can be reduced by plugging these devices into a power strip that is turned off when the appliances are not in use. Some refrigerators are set to a temperature that is cooler than that needed to preserve food. Adjusting the temperature upward will save energy.

Customers who need assistance in paying their electric bills may be eligible for one of several programs. The state's Low Income Home Energy Assistance Program (LIHEAP) helps eligible families with low incomes to pay high winter energy costs. ComEd Helps Activated/Disabled Military Personnel (CHAMP) offers assistance to qualified military personnel who can demonstrate a hardship. The Residential Special Hardship Program provides funds to eligible customers who face financial hardships, such as loss of a job or illness. ComEd also offers deferred or installment arrangements for paying past-due bills. Information about these programs can be found at www.ComEd.com/CARE

Malibu Convenient Food Mart

6033 N. Sheridan in the Captain's Walk

Stop in for coffee – and.



Fresh pastries delivered daily

Mon-Fri:
8 a.m. to 9 p.m.
Saturday:
8:30 a.m. to 8 p.m.
Sunday:
10 a.m. to 6 p.m.

For Delivery Call: 773-769-5440

Buying • Selling • Renting • Management

Your Sheridan Road Condo Specialists

The spring selling market is just around the corner!

773-334-0200



Wagner Realty Services, LLC



Captain's Walk Mall
6033 N. Sheridan Rd. #5
Chicago, IL 60660

Phone: (773) 334-0200
Cell: (773) 297-0205
HMWagnerRealty@sbcglobal.net



Helen Wagner

Restaurant review

(Continued from page 5)

lated to star fruit), creamed edamame, bunapi (white clam shell) mushrooms, picture-perfect with edible blossoms. It tasted great, but the extra \$10 charge seemed a bit high for the portion size.

Our promised complimentary dessert taste was a fitting end to a special food experience: two beautiful white china soup spoons, one with a delicious dollop of sticky rice and fresh mango, the other presenting a steamed rice flour, egg yolk and sugar concoction crowned with toasted coconut – a recipe favored by Thai royalty.

Neumson had stopped at our table to make sure we felt like honored guests in someone's home, which accurately describes her vision for Herb. She's had a presence in the local restaurant scene for over 20 years, most recently with M Kafe on Thorndale (now under new ownership as Rice Thai Asian Kitchen), but Herb was her dream project. Having grown up in southern Thailand, she's planning to add a tea room as part of the restaurant this spring, together with outdoor seating.

It's not often that restaurant rest-

rooms are worth mentioning in a review, but Herb's are the exception. Patty happily confessed that the design and décor are her own – soft wood vanity surround and backdrop, hardwood flooring, warm lighting and a pleasantly scented candle. Nothing to offend the senses after a great dinner!

Herb isn't cheap – our cost per person, including a generous tip, was \$52 – about on par with Pasteur across the street, but a notch better, in our opinion. Reviews in various local media, including *Time Out Chicago*, echo our positive experience. Regular prices range from \$9 to \$29, so the three-course service for \$35 is a pretty good bargain. There's also a \$55 six-course option. Even if you're not ready to go yet, check out the restaurant's website, www.HerbRestaurant.com for a visual treat. It's a little work of art in itself, especially the "Ingredients" page with its virtual photo walk through an herb garden.

Herb
5424 N. Broadway
Wed.-Sat.: 5-10 p.m.
Phone: 773-944-9050
Reservations recommended

Grocery bonanza

(Continued from page 3)

garage above the store, aside from a few ground-level spots behind the store. There is an elevator to use for bringing your bagged groceries to your car. Another advantage is how close it is to Malibu East. It's the closest store until Whole Foods opens.

Devon Market is a small store on the north side of Devon just east of Greenview. It has good produce and some meats. I also find the prices better than at some other stores. The parking lot is easy to use, and I especially like this store when I want to shop quickly. Not many specialty items, mostly the basics, but a number of unique bakery and ethnic items. Devon Market's problem is its size – they stock their shelves almost constantly, and the aisles are narrow. It's best to go in, get what you want quickly and get out.

We have been lucky to get such a variety of stores to choose from since Dominick's left the area. For those of you who shop only at Jewel-Osco, this article is not for you.

5128 W. Irving Park Rd.
Chicago, Illinois 60641
Business: (773) 283-4600
Home: (773) 271-7649
Cell: (773) 520-1945
PSmith6033@sbcGlobal.net

Expert service, Buying, selling or renting — contact Percy

Percy L. Smith



Rentals pending: 8A, 6B
Units for sale: 41F, 30G, 22D, 19J

Chestnut Organizing & Cleaning Service

312-332-5575

- We are a home and office cleaning service.
- But more importantly, we are an organizing/cleaning service for people who need that service. Often, cleaning services don't organize and organizing services don't clean, but we can do both and at the same time!
- Please visit us for more information and "before" and "after" photos:

www.ChestnutCleaning.com

PHONE: (773) 275-0110

HOURS BY APPOINTMENT

DR. JACK P. HORBAL
DR. KERSTIN E. HORBAL
DENTISTS

CAPTAIN'S WALK
6033 N. SHERIDAN RD.
CHICAGO, IL 60660
www.horbalds.com

Need A Handyman?
KC Beautiful Dimensions

Home Improvement Services

PRE SPRING PAINTING SPECIAL

Book Early And Save - 15% Off Entire Job

or
Labor Free On One Room With Complete Unit Painting

Tile Installation, Kitchen - Bathroom - Backsplash

Ceramic, Porcelain, Marble, Glassblock, Stone

RegROUT/Caulk Shower Stall, Floors, Tubs, Backsplashes

Steam Clean Tile and Grout, Seal Grout/Tile

Closet Designs and Installation

Safety Shower/Tub Bars Installed



Call For A Free Estimate

Contact Information:

Office: 773-878-1574

Cell: 773-425-2239

Email: curtisjacobson@sbcglobal.net



Many Other Services Available
No Job Is Too Small
I Will Beat Any Other Shown Estimate

References Available

New elevators

(Continued from page 1)

tion of our Grand Lobby was taken into most serious consideration while making these choices. Our Grand Lobby is a fabulous asset, and its renovation must reflect its original design, all of which spills forth from the elevator modernization.

Freight elevator: The freight elevator's interior walls will be industrial-strength, textured stainless steel. The floor will be industrial rubber flooring in deep red – like our Malibu East logo. The current carpeted walls take up several inches of space and are almost impossible to keep clean. The current drop ceiling will give way to a plain, white enameled ceiling, giving us almost a foot of added height. There will be cove LED lighting on each side near the ceiling. The result is a much more durable freight elevator with better lighting and more space. Also, we will have a new system of indicators on each floor for the freight elevator. A position indicator, similar to the current lobby and lower level indicators, will be on each floor so we know the location of the freight elevator cab at any given time. There will also be a lighted indicator, viewed from anywhere in the hallway of each floor, to let us know if the freight elevator is not available. No more dragging your laundry all the way down the hall only to find that the freight elevator is locked off. No more filling your shopping cart and having to come back to the passenger elevators. No more doggie “time-to-go” emergencies where an extra 60 feet makes a difference. How nice is that?

Mechanicals: When the Otis Elevator Co. installed the elevators here in 1970-71, they used only the best and most state-of-the-art elements available. That's why they've lasted this long. The goal in the modernization is to take the same approach. The main exception to replacing everything is that the lift motors will remain. The motors are of superior quality and will be rebuilt, at substantial savings, to like-new condition.

Time frame: Mechanical plans, electrical plans, architectural plans and

design plans must be submitted for code approval. Proper permits must be secured. Then we can start actual construction. The first elevator taken from service will be the freight. The elevators will be taken out of service one at a time, and each will be out of service for about four months. It's going to be a bit of a hardship. We all need to be patient – I guess we don't have a choice. We can all certainly look forward to reliable, safe and fast elevator service. During the modernization, it's more important than ever that large deliveries and moves be scheduled with management. We can still accommodate large deliveries and moves as long as they are scheduled in advance. Also, please be aware that extra-large items might not fit in the passenger elevators while the freight is out of service. Measure, measure, measure.

Other stuff: This project will be paid for out of our reserve fund, with no special assessment. I might also mention that our assessments were not increased this year. We are in good shape for this project. Say “thank you” to your Board, along with previous Boards and the owners who have funded our reserves over the years. The

new elevators will “talk” to each other after the project is complete, so that wait times will be significantly shorter. The touch-screen controls include a special number keypad for people who are sight-impaired or use wheelchairs, which meets (rightfully so) ADA requirements. Our elevator music will stay – I absolutely insisted!

This is an exciting and huge undertaking for any condominium. The objectives are safety, service and aesthetics at the highest possible level. If you would like more information, please submit your questions to me through the Management Office.

Carl Chadek is chair of the Architecture & Aesthetics Committee.

2014-15 Board of Directors

Marcel Molins, President
 Thomas Vaughan, 2nd Vice President
 Joan Scholl, Treasurer
 Neil Warner, Assistant Treasurer
 Arthur Arfa, Secretary
 Carl Stahlheber, Assistant Secretary
 Carol Beatty, Director
 Carl Chadek, Director
 Sandy Chaet, Director
 Jake Levandowski, Director
 Martina Molins, Director
 Richard Strauss, Director

The Dialogue

The Malibu East Condominium *Dialogue* is published by resident volunteers to promote communication among owners, residents, the Board of Directors, management and staff of Malibu East Condominium, 6033 North Sheridan Road, Chicago, IL 60660.

Articles written by and opinions of the Malibu East Condominium *Dialogue* staff and contributors are their personal views and do not necessarily represent the views of Malibu East Condominium or its Board of Directors and management.

Letters to the Malibu East Condominium *Dialogue* Committee are encouraged. Its staff reserves the right to edit those letters which it sees fit to print and to print only those with constructive content. Letters to the *Dialogue* Committee may be left at the management office.

Advertising disclaimer

The *Dialogue* neither endorses nor promotes in whole or part any advertising printed in the *Dialogue* newsletter or included as a separate insert. The content of such advertising is the sole responsibility of the advertiser and is paid for by the advertiser. Advertising fees are used to defray the publication cost of the *Dialogue*.

Copyright © 2015 Malibu East Condominium. All rights reserved. This material may not be duplicated or distributed without written permission from authorized representatives of Malibu East Condominium.

Malibu East Condominium

6033 N. Sheridan Road
 Chicago IL 60660-3003
 773-271-1732

Marcel Molins, Board President
 Violette Deschamps, Malibu East Manager
 Tom Vaughan, Chairman of the Communications Committee
 Larry Rosen, Webmaster
www.MalibuEast.org

Malibu East *Dialogue* Committee

Dialogue@MalibuEast.org

Neil Warner, Editor
 Larry Rosen, Graphics Editor
 Barbara Abarbanell
 Jackee Ames
 Bob Butler
 Jo Gayle
 Katie Hefferman
 Ken Ilio
 David Kelley
 Myrna Manners
 Betty & Ara Mayian
 Ethel Mullin
 Kim O'Neal
 Tracy Poyser
 Beth Robinson
 Nancy Stoesser
 Lori Ziesmer