

MEN'S CLUB UPDATE

The Club Keeps Zoomin' Along

BY HOWARD ARKIN

Since the inception of the COVID-19 earlier this year the activities of the North Shore Towers Men's Club have been affected. The club's governing board has been aware of this situation and has put into place some programs which has helped keep us active.

In May, Steve Auerbach introduced us to ZOOM, Zoom being a form of communication in which people can see and talk to one another via their iPads, smartphones or laptops.

So far we have had about 20 members who have chosen to participate in these sessions. I'm certain that there would be many more if



they knew how to log on to Zoom. Asking someone such as a friend or possibly a grandchild might just do the trick. No one has more expertise in the world of cyber land than grandchildren!

At about 10:25 every Thursday morning, I get to my laptop, log on via the Zoom app and wait for Gary Darche to begin the session. His topics range from social issues and

politics to economics and sports. It goes without saying that everyone's favorite bête noire comes up quite often. The North Shore Towers Men's Club, being non-political, I'll divulge no names.

I've been very impressed by the knowledge that the membership has on the topics chosen, whether it's Ron Gold on economics, Harold Hershman and John Rondinelli on law and law enforcement, or Paul Arden on almost anything. Another voice, coming to us from sunny Boca Raton, is Amie Rabinowitz, his expertise, of course, being Brooklyn nostalgia.

Last summer Toby Horowitz suggested a club get together under the tree on the lawn between Buildings

2 and 3 which attracted as many as 17 members. The last time that I went down to the get together it was just the tree and me. Nice try, Toby. We seem to be having more success with Toby's newsletter, which can be read on your email.

Last September the club sponsored a presentation by Keith Crocker, who had given us some great and informative lectures in the past. This one was on the careers of Bud Abbott and Lou Costello and was shown on Channel 996. I'm certain that there will be more to follow.

Things seem to be slowly getting back to normal with New York City restaurants now open for indoor dining. How many more days to Mizumi, Jack?



Where's the (Corned) Beef?

Where have you gone Joe DiMaggio and Isaac Gellis?!? Last month, Buddy's Kosher Delicatessen in Bayside closed its doors for the last time. Earlier this year, Ben's Best in Rego Park did the same. The Ben's Deli in the Bay Terrace Shopping Center in Bayside is the only remaining kosher deli left in Queens. Other than the Mill Basin Deli and Jay and Lloyd's Kosher Deli, I cannot think of any others left in Brooklyn. Manhattan still has the 2nd Ave Deli, but don't look for it on 2nd Avenue; it's been relocated to 33rd between Lexington and 3rd. Liebman's in Riverdale is the only deli still left in the Bronx, and Staten Island comes up empty. If anyone wishes to name any that I might have overlooked, feel free to contact me at jnhemac10@aol.com. Remember, "Glatt Kosher" and "Kosher Style" do not count!

North Shore Towers' deli of choice has to be Ben's in Bayside for no reason other than "they are the last one standing," as many would say. And didn't they do a good job catering the Men's Club Super Bowl party last February? Let's hope that they will be able to do it again in 2021.

My introduction to the world of

Buddy's ⁷⁰⁸
Kosher Delicatessen
At Weissen Park

Restaurant & Caterers

215-01 73rd Avenue
Bayside, N.Y. 11364

Tel: 718-631-2110
Fax: 718-631-2956

Buddy's Kosher Deli: 1950 - 2020

kosher delis took place in 1946. On Saturday mornings I can remember being given a dollar, which was to cover my lunch bill and movie admission that day. Lunch was always at Rubinstein's Deli on Pitkin Avenue in East New York, and then we would go to the Earl Theatre which was only a few blocks away on Liberty Avenue. The grilled franks that I ordered always seemed to be on the grill too long and always seemed to end up burnt. The French fries, however, were great. I think that today when I order franks and beans, the franks must be boiled. Many of us must remember the



More mustard, please!

distinctive personalities of the deli waiters, their main characteristic being humor. "Waiter, there's a fly in my soup!" How many remember the waiter's response? Many years later, during a 1987 European vacation to London, I ordered a corned beef sandwich at Bloom's, a kosher deli in London's East End. Much to my consternation, the waiter told me that they did not serve sandwiches. Apparently their delicatessen style differs somewhat from ours. After bringing me a plate with corned beef and a few slices of bread, he taught me how to make my own.

Our former club president, Amie Rabinowitz, remembers working in the kitchen of a delicatessen called Berman's as a boy, which was located on Livonia Avenue in Brooklyn. In those days, the only hot food that he can recall

being made in the kitchen were specials such as "knockwurst" and beans, salami and eggs with French fried potatoes, hot open sandwiches and sometimes skirt steak (Jewish tenderloin). Al Sprung recommended the Lido Kosher Deli in Long Beach. Al limits his visits there because of something that delis have that does not appear on their menus: cholesterol! We are fighting the good fight with you, Al!

After World War II, the kosher delis began to fade away and were replaced by "kosher style" delicatessens. The meats were no longer kosher, but the menus were greatly expanded. Meat and dairy now shared the same table! One of the best kosher style delis that I used to go to on a regular basis was the Tumpike on Queens Blvd. in Kew Gardens. It was located a few blocks down from Pastrami King. They were both great, and sadly both are now gone. Similarly, both the Stage and Carnegie Delicatessens also closed their doors in the past few years.

One way or another, I have faith that delicatessens will never entirely disappear, at least not in our lifetime.