3750 NEWS

N. LAKE SHORE DRIVE DECEMBER 2025-JANUARY 2026

BUILDING NEWS

WE WANT TO HEAR FROM YOU!
We will share your recommendations in the upcoming issues of the 3750 Newsletter. Send your recommendations to Linda Stern: lakey3750@gmail.com.

Annual Meeting

The Annual Shareholders Meeting and voting for board members was held on Tuesday October 28th in the Garden Court. Light refreshments were provided starting at 7 pm, with the meeting beginning at 8 pm. The percentage of shares voted was 57.65%.

William Cohen (7C) was elected to his first term, while Ken Ross (16B), and Carson Shearon (2E) will serve second terms. Congratulations and thank you to the past and new board members!

At the Board of Directors meeting afterwards, the following officers were elected:

Jamie Ross (15H) - President
Michael Harrison (16D) – Vice President
Sarah Perry (11D) – Treasurer
William Cartwright (11C) – Secretary

Directors:

Thomas Buescher (12E)-Director
William Cohen (7C)-Director
Patty DeMarais (5A)-Director
Kenneth Ross (16B)-Director
Carson Shearon (2E)-Director

Christmas Trees

Please use the freight elevator to bring your live tree up to your unit. After the holiday, staff will take it out on request.

Snowbirds

If you plan on being away for an extended period of time, please inform the Receiving Room so that maintenance can periodically check on your apartment.

Book Club

Come join fellow residents for a lively discussion of *Glitz, Glam, and a Damn Good Time: How Mamie Fish, Queen of the Gilded Age, Partied Her Way to Power*, by Jennifer Wright.

Monday, December 1 at 7 p.m. in the Grace Street lobby.
Please RSVP to Todd Cannon, at toddcannon@comcast.net or 312 841-9795.

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BOOK CLUB FOR MONDAY, 5 JANUARY 2026

Come join fellow shareholders and their guests for a discussion of ***KAFKA ON THE SHORE***, by HARUKI MURAKAMI.

Kafka on the Shore, a tour de force of metaphysical reality, is powered by two remarkable characters: a boy, Kafka Tamura, who runs away from home either to escape a gruesome oedipal prophecy or to search for his long-missing mother and sister; and an aging simpleton called Nakata, who never recovered from a wartime affliction and now is drawn toward Kafka for reasons that, like the most basic activities of daily life, he cannot fathom. Their odyssey, as mysterious to them as it is to us, is enriched throughout by vivid accomplices and mesmerizing events. Cats and people carry on conversations, a ghostlike pimp employs a Hegel-quoting prostitute, a forest harbors soldiers apparently unaged since World War II, and rainstorms of fish (and worse) fall from the sky. There is a brutal murder, with the identify of both victim and perpetrator a riddle—yet this, along with everything else, is eventually answered, just as the entwined destines of Kafka and Nakata are gradually revealed, with one escaping his fate entirely and the other given a fresh start on his own

MONDAY, 5 JANUARY 2026, AT 7 PM, IN THE GRACE STREET LOBBY.

SAVE THE FOLLOWING DATES FOR THE NEXT TWO BOOK CLUB MEETINGS:

MONDAY, 2 FEBRUARY 2026: ***THE DOORMAN***, by CHRIS PAVONE.

MONDAY 2 MARCH 2026: ***THE NINE: THE TRUE STORY OF A BAND OF WOMEN WHO SURVIVED THE WORST OF NAZI GERMANY***, by GWEN STRAUSS.

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HOLIDAY EVENTS & PERFORMANCES

Gallagher Way, 3635 N. Clark Street

The Christkindlmarket is back again this year, from Nov. 23-Dec. 31. Open every day except Christmas. Hours vary, check the market's website for details: https://www.gallagherway.com/events/christkindlmarket-wrigleyville-2025/2025-11-24

Lots of other activities in and around Wrigley over the holiday season, including a tree-lighting ceremony, movies, ice-skating, Santa's Workshop, wreath-making workshops, and special events in surrounding restaurants. More information available at gallagherway.com

Local Illuminations

Zoolights (at Lincoln Park Zoo)
November 15-January 5

Botanic Garden
Lightscape, November 14-January 4

Morton Arboretum
Illuminations, November 13-January 3

Performances

The Arab Blues, Uptown library, Tuesday Dec. 2, 6:30-7:30. Free. Register at https://chipublib.bibliocommons.com/events/691b3d0c9be7c6685c28778b

Caroling at the Bean. Holiday singalong with local choirs, Millennium Park, Fridays December 5, 12, and 19, 6-7 pm. Free.

Songs of Good Cheer. Annual caroling party, Old Town School of Folk Music, 5 performances between December 11 and 14. Often sells out.

Chicago a cappella. *Holidays a cappella*, December 5, 7, 13, and 14, various venues

Chicago Chamber Choir. *Midwinter Songs*, December 13 and 14, various venues

Newberry Consort. *A Flamenco Christmas*, December 5, 6, and 7. Various venues, including St. Mary of the Lake at Sheridan and Buena on the 5th.

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Joffrey Ballet *Nutcracker* at Lyric Opera House, December 5-28.
https://joffrey.org/performances-and-tickets/25-26-season/the-nutcracker-3/

Christmas Carol, Goodman Theatre, November 14-December 31.
https://www.goodmantheatre.org/show/a-christmas-carol/

Holiday afternoon teas (often misnamed "high teas" which they are not)

London House: https://londonhousechicago.com/happenings/2025/10/02/holiday-tea-at-londonhouse-chicago/ $100

Peninsula https://www.peninsula.com/en/chicago/special-offers/dining/holiday-afternoon-tea $145

Drake https://www.thedrakehotel.com/dining/palm-court/ $86

Waldorf Astoria https://www.hilton.com/en/hotels/chiwawa-waldorf-astoria-chicago/dining/holidays/ $150

Langham https://www.langhamhotels.com/en/the-langham/chicago/dine/pavilion/ $158

Four Seasons https://www.adornrestaurant.com/private-events/ $185

Ritz Carlton https://www.toralichicago.com/event/festive-tea-2024/ $105

For more holiday activities, check out the Sun Times and the Chicago Tribune:
https://chicago.suntimes.com/things-to-do/2025/11/21/chicago-holiday-events-activities-lights-christkindlmarket-christmas-hanukkah
https://www.chicagotribune.com/2025/11/16/holidays-2025-entertainment/

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Exhibition Recommendations:

The Charnley-Persky House 1365 N Astor. Designed by Louis Sullivan and his assistant, Frank Lloyd Wright, 1891-92. Tours Wednesdays, Fridays, and Saturdays. https://www.sah.org/about-sah/charnley-persky-house/visit-the-house

Driehaus Museum. *Tiffany Lamps Beyond the Shade*, exhibition open through March 15. Also, Santa Saturdays December 6 and 13, 9-11:30, activities and photos for the family.

Restaurants and Food

It's hard to believe, but a second Omakase restaurant (in addition to Aji, at 3809 N. Broadway), has opened in the area, **Omakase on Me**, at 3941 N. Broadway. No reports yet on the food, so if any resident tries it, let us know how you liked it!

Bad Apple has a new location, in the former John Barleycorn space (658 W. Belden).

Linda Stern recommends a couple of coffee places. **Oromo** in Lincoln Square (4703 N Lincoln) has lots of interesting teas and coffees and a good breakfast and lunch menu, including pastries. **Kopi** in Andersonville (5317 N. Clark) is a quirky combination of café (mostly vegetarian) and shop (jewelry, clothing, and bric à brac).

Zeitlin's Deli has opened at 2203 N. Clybourn, after years of selling at local farmers' markets.

Heart of Middle East Market has opened at 3526 N. Halsted. Middle Eastern specialties including pastries.

Jefferson Park's landmark restaurant **Gale Street Inn**, known for its ribs, is gearing up for a December comeback under new ownership, just months after its abrupt closure surprised the local community. 4914 N. Milwaukee.

For those of you who enjoy Georgian food, the owners of nearby **Diplomat Café** have opened a second restaurant in the 'burbs, **Metekhi**, 3341 N. Dempster in Skokie. Food is excellent!

Fresh Farms International Market (locations in city and suburbs) has a remarkable selection of international foods, even better than Cermak Market.

TV recommendations

Down Cemetery Road, A thriller starring Emma Thompson and Ruth Wilson. Apple TV
Murder after Evensong, In a quaint English village, Canon Daniel Clement becomes entangled in a murder investigation after a parishioner is found stabbed to death behind the church. Acorn

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Frankenstein, Guillermo del Toro's take on the classic tale. Netflix
The American Revolution. Another historical offering by the talented Ken Burns. PBS

Other news

For those interested in composting, city libraries, including the Uptown branch at 929 W. Buena, are now accepting food scraps. For more information, check out a recent article in the Sun Times. https://chicago.suntimes.com/environment/2025/10/16/city-expands-food-scrap-composting-program-to-13-city-libraries?utm_medium=email&utm_campaign=102025%20Morning%20Edition&utm_content=102025%20Morning%20Edition+CID_39fd4e91190a323b30e3ae5bfee455e6&utm_source=cst_campaign_monitor&utm_term=Composting%20program%20expands&tpcc=cst_cm

Recipe (courtesy of Ann Harrison).

SPANISH LAMB AND CHORIZO STEW, Adapted from a *Dean and DeLuca* recipe ***Ingredients:***

6 tablespoons olive oil
¾ pound Spanish chorizo*, cut into ½-inch slices
2 medium onions, sliced thinly
6 garlic cloves, sliced thinly
2 ½ pounds boneless leg of lamb, cut into 2-inch cubes
½ cup red wine
2 tablespoons sherry vinegar
1 cup rich beef stock
14-ounce can plum tomatoes (*or substitute tomatoes in oil from the olive bar in Whole Foods for ½ of the canned tomatoes)*
3 bay leaves
½ teaspoon Spanish paprika
½ teaspoon smoked paprika
¼ cup chopped fresh marjoram or 1 Tbsp. dried oregano (optional)
4-5 small Yukon Gold potatoes, cut into bite-size
pieces salt and pepper to taste

Garlic Emulsion (for garnish)

2 large eggs
2—3 garlic cloves
3 tbsps. lemon juice
½ tsp. Salt
¾ cup vegetable oil

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Directions:

Pre-heat over to 350 degrees.

Heat a large, heavy skillet, and add 3 Tbsps. olive oil. Working in batches, brown the lamb pieces and set aside. Pour off the fat when all the meat has been browned, and save it for the next step. Deglaze the pan with some additional red wine, scraping up all the coagulated meat juices and add the liquid to the stock.

Get a Dutch oven large enough to hold all the stew ingredients and add the accumulated fat. Augment with additional olive oil if needed. Brown the chorizo pieces and set aside with the lamb, leaving the fat in the pot. Add the sliced onions and cook until softened. Add the garlic and cook briefly. Add the two kinds of paprika and allow to 'bloom'.

Add the tomatoes, wine, stock, deglazing liquid. and vinegar to the pot and stir. Add the browned chorizo, the lamb, the bay leaves and the oregano or marjoram, if using. Bring to a boil on top of the stove, cover and transfer to the lower middle rack of the pre-heated oven. After 30 minutes check the pot to make sure it's not bubbling too aggressively and lower the heat if necessary. Cook for about 1 hour or until the lamb is fork tender. Add the potatoes and cook for an additional 20-30 minutes, or until they are cooked through.

The chorizo renders a great deal of fat as it cooks which must be skimmed off when the stew is finished. However, if a thicker stew is desirable, reserve a couple of spoonsful of the fat to be combined with a couple of tablespoons of flour and added to the defatted stew until the desired thickness is achieved. It should also be noted that the chorizo is quite salty and one should take care about how much additional salt is added. Taste carefully before adding any more.

Make Garlic Emulsion:

Place eggs in a small saucepan and add water to cover by 1 inch. Bring to a boil and remove from heat. Cover and let sit for 3 mins. Transfer eggs to a bowl of ice water and let cool completely. Peel.

Combine eggs, garlic, lemon juice and salt in the beaker of the immersion blender. Blend to liquify. Gradually add oil until a creamy sauce forms. Taste for seasoning and add more salt and lemon juice if needed. (Maybe also herbs and/or chili flakes or paprika or Aleppo pepper.)

Spanish chorizo*, **NOT the uncooked Mexican type.

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REPORT ON JAZZ EVENT

If you were not in attendance to experience the Zachary Finnegan's Trio at 3750 on October 16, you missed an incredible evening. Christine Long, Chair of the Social and Community Affairs Committee, greeted everyone and thanked Todd Cannon for making this event possible again.

The Zachary Frinnegan's Trio's first set presented a journey through the history of big band jazz, from the Harlem swing era to Brazilian bossa nova featuring eight musical compositions hand-picked by Todd Cannon.

The Trio musicians collectively have impressive resumes. Zachary Finnegan on trumpet is a versatile artist, composer, band leader, and active educator at PCCCArts in Chicago. As a member of Michael Bublé's band, he has performed on five continents, and his playing and compositions appear on over a dozen recordings. Matt Ulery on Bass has been a vital force in Chicago's jazz scene for over two decades and is known for his sweeping lyricism and cross-genre fluency. He teaches at Loyola, Roosevelt and Northeastern Illinois Universities and has released 15 albums of original music. Julius Tucker on Piano has a sound that bridges jazz, classical, and contemporary music. He has worked as a composer and producer in film, television and electronic music. Tucker holds dual degrees in Jazz Piano and Civil Engineering from Northwestern University.

NOTE. The trio will have their debut at Winters Jazz Club downtown on January 7, 2026, with two evening shows at 6:30 and 8:30.

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GETTING TO KNOW YOUR NEIGHBORS

Kim and Tim Mullaney 4F

How long have you lived at 3750?
About two years

Where were you born and where did you grow up?
Kim was born in Texas and Tim was born in Jersey City. We met in high school while growing up in Mountain Lakes, NJ.

What was your favorite vacation?
Visiting Belfast - what a vibrant and energetic city it is now!

Where would you like to go that you have never been?
Istanbul, and we will get there.

Which talent would you most like to have?
Kim wishes she could sing.

What is your most treasured possession?
We have a painting of our son when he was three - painted by an artist who was a curator at the Barnes and now lives in North Carolina. We've kept it near the door everywhere we've lived so we can grab each other and the painting and run!

Who is the most famous person, either living or dead, that you'd most like to meet?
Tim would like to sit and pick FDR's mind. And Kim would truly enjoy a conversation with Maria Callas.

Who is the most famous person that you have ever met?
For Tim, he worked in the White House mailroom during college and met President Reagan. He's even got picture proof of the handshake!
For Kim, she's thinking of Ken Burns, and she also enjoyed her time in the studio with Elmo, Big Bird and Oscar!

What was your favorite book? Your favorite fictional character?
Tim's all-time favorite book is *This Side of Paradise* by F. Scott Fitzgerald. He still has his paperback copy from his school days
For Kim, it's James Agee's *A Death in the Family*.

Who are your favorite authors?

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For Tim it's got to be Ron Chernow. And for Kim, it's the wonderful Baltimore-based author, Ann Tyler.

What is your favorite Chicago theater, if any?
That's too hard to pick! Theatre is one of the main reasons we moved to Chicago - seeing so many productions in various settings is invigorating! We haven't made it to the Court yet, but it's on our list.

What is your favorite restaurant in Chicago? Anywhere?
We've loved so many in Chicago - but perhaps Mariscos San Pedro or Superkhana International? Kie-Gol- Lanee is also on our list.

What have you binge watched, if anything?
You name it, it's likely been binged. Currently taking on The Diplomat, and Loot.

What is your classic film favorite?
The Godfather will always be our choice!

Do you have a contrarian position about something that almost everybody likes? (movie, play, book, etc.)
I really didn't enjoy *Where the Crawdads Sing*, and that made most people's best lists the year it was published.

What character or attribute in others do you most admire?
Determination and kindness.

Thick or thin? :) Thin!

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SAVE THE DATE MAY 3, 2026
3750 NLSD 100TH BIRTHDAY CELEBRATION
· HISTORY & MYSTERY

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