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"When I first started doing the street art I did a few different characters including flowers and ladybugs. Once I got into gallery exhibitions, I realized people liked the art. Some of my characters weren't selling as well as others. I stumbled onto the bird motif...."

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The Lit Opens for Lunch



Billy Stepan and Rob Broka outside The Literary Tavern, 1031 Literary Rd, one of the oldest, pre-Civil War buildings in Tremont.

Photo by Cassandra Schroeder

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TheTremonster@TheTremonster.org

PO Box 6161, Cleveland, OH 44101

@TheTremonster   

Office: 216-772-0664

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Amanda Lloyd Managing Editor

Michael Jankus
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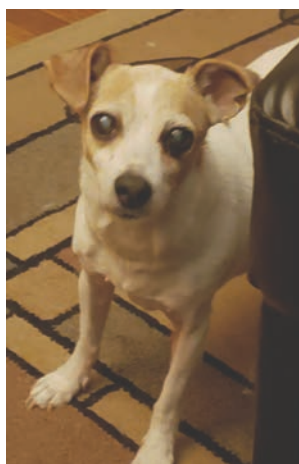
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ScottRadkeArt.com

Mascot: Abbey

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A special report by *The Tremonster*

Five years ago, the legendary Literary Café (Linda Baldizzi and Andy Timothy’s 30-year outpost for Tremont OGs and artists of the 1980s and 90s) closed its doors.

After three years of renovations to one of Tremont’s oldest, pre-Civil War buildings, a new bar and restaurant, The Literary Tavern (1031 Literary Rd), opened in July 2019. Since then, the new tavern has been navigating the COVID-19 pandemic by trusting in a vision of innovative, high-quality, frequently changing menu items and libations you can’t find elsewhere in an atmosphere that feels like home.

“You know, we’re open for lunch now, too!” The Literary Tavern’s Head Chef, Rob Broka, who earned a reputation in the Cleveland food scene as executive chef for D’Vine Wine Bar, has been putting his heart and soul into lunch since The Lit started opening for lunch last month at 11:00 a.m., Monday through Saturday.

The Lit added lunch as their most recent offering to join a noteworthy happy hour, dinner, and cocktails.

Rob mapped out the schedule: “We open at 11:00 a.m., and the kitchen is open until 11:00 p.m. weekdays, with happy hour from 3:00 to 6:00 p.m. (until 7:00 p.m. for Tremonsters!). On Fridays and Saturdays, the kitchen is open until 12:00 a.m., and the bar is open until 1:00 a.m. every day.”

Billy Stepan, The Literary Tavern’s owner-operator, described their approach to lunch: “We’ve been keeping it fairly simple: we’re doing a soup and a sandwich. The first week we did a fried grouper, the second week we did a pancetta, lettuce, tomatoes, with a fried green tomato on it.”

“We call it the PLiT... like BLT with a PLT... with a little ‘i’ in-between because of Literary,” Rob chimed in.

“This week, we have the patty melt... just really substantial sandwiches, well-presented, nice and filling.



Photo courtesy of The Literary Tavern

Butternut squash ravioli

Something that we can get you in and out with,” Billy explained. “Every one of them has just been really well-made, well-designed, something that’s interesting. Maybe something that you can’t find in the neighborhood, and it’s comfortable and delicious and affordable.” Then, we do a soup as well. They’ve been doing a nice job on that—a big enough bowl of soup to be filling. There’s not a lot of starch in it; we’ll throw a piece of bread on the side... this week it’s chicken noodle, so there’s a big portion of noodles in there.”

Rob added, “Yeah, a guy yesterday, he’s like, ‘Whoa—it’s like an entrée!’ According to Rob, The Lit always had a plan to focus on fresh ingredients and fresh menus.

“We change the menu in the fall and in the spring because of availability of products—heirloom tomatoes, things like that...you can get them in the wintertime, but they’re very expensive. People’s tastes change in the wintertime, too. You want heartier, warm-tummy kind of stuff. We took off some of the lighter items and replaced them with a few heavier items—but that works well for the wintertime.”

Menu changes are also based on customer response and a bit of divine intervention. That was the case with the slow-selling veggie lasagna. Rob said, “We did a bolognaise special about a week ago and everybody loved it. My Sous Chef [Dennis Veverka, formerly of The Greenhouse Tavern...watch this space for Dennis’s upcoming, in-depth interview with *The Tremmonster*] and I were like, ‘Why don’t we do that in the lasagna this time?’ That’s what it is: it’s an Italian sausage bolognaise

lasagna, and the reaction to it’s been great. The first weekend, I sold out of it. I didn’t make enough.”

And how have customers reacted to the menu as it rotates?

“Butternut squash ravioli was a great hit,” he said. “The short ribs took over for the hanger steak—that was a dish we’ve done a few different ways, but the short ribs sell like crazy. We could probably keep those on in the summertime, and people would still order it.”

How important is the Tremont neighborhood location for this team? Pretty important.

Billy gestured to Rob, “He lives in the neighborhood; I live in the neighborhood.”

“—I live upstairs,” Rob chimed in. Billy explained, “We enjoy the people, but people who choose to be in Tremont and be a part of this community tend to be adventuresome and willing to embrace what’s in their neighborhood and let us lead them through a curated dining experience.”

This struck a chord with Rob: “The people that are part of Tremont are more willing to let you lead them through a curated dining experience, which makes it more fun for us, as hosts, to take care of the people because they’re willing to accept what we’re doing and try new things they might not normally try. We’ve had some success with cocktails that I wouldn’t imagine putting on a cocktail list anywhere else. We did one with gin, aloe soda, and maccha powder...I don’t know that I could put that in a bar in Berea and have anybody order it. But they trust us here; they like what we’re doing. So, we are really enjoying being able to bring them the things that they’re



Photo courtesy of The Literary Tavern

Braised Short Rib

looking for. Listening to them, elevating it, and making it fun so it’s playful...they look forward to coming to us over and over again because we’re going to offer fun, interesting, unusual things to keep them interested, to keep them coming, to keep them excited about being here. Joyful people coming into your establishment makes for a joyful workspace. It brings us all together; it makes us all better, more positive, happier.”

Billy looked around The Lit and said, “It’s an inviting space; it’s fun, it’s off the beaten path, so sometimes when you’re done with the rat race it’s nice to be here. We’ve stayed dedicated to that. We don’t push events heavily and we don’t have costume parties for Halloween. Instead, we’ve tried to keep it nice and level, so it’s always your neighborhood bar—when everything else is going on, you get to come visit us. You want peace, you want normalcy, you want a great meal? That’s all we do here.”

Rob added, “We wanted to be a place that people in the neighborhood could come and have a drink and something to eat and not be scraping their wallets to do it. Obviously, we’ve had to raise our prices a few times because prices for the stuff we’re bringing in has gone up—especially from COVID-19. And we’re having a lot of problems with supply and demand. There’s not pork wings for example—which is a little, mini pork shank. Even chicken

wings are hard to get. The South Side took chicken wings off their menu because they went from \$70 a case to \$150 a case. We’re having a lot of issues like that. But we wanted to keep the pricing so that people would still come, have a nice meal, and still not be gauged—we stick to premium ingredients and good stuff, so I make sure that they’re getting every bit of bang for their buck they can get. We want to keep people coming back.”

Monica Zelemy, a newly hired staff member since The Lit opened for lunch, offered this in closing on our way out the door: “Can I just say that the team here put their heart and soul into everything that they do here, too. They really do. From somebody who doesn’t work in the kitchen, it shows through all the specials, through all the menu changes. It shows through everything: how much they care and love what they do and love this place for real. It shows.”

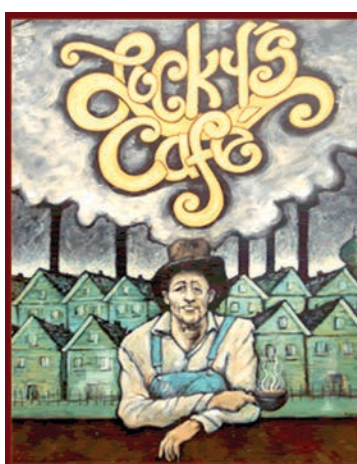


Happy Hour at The Literary Tavern from 3:00 to 6:00 p.m. (until 7:00 p.m. for Tremmonsters!), weekdays.



Photo by Cassandra Schroeder

Billy Stepan and Rob Broka kicking back together at The Literary Tavern



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News from the Tremont Street:

The Latest Word on Fat Cats, Lava Lounge, and Tremont Public Works from Ricardo Sandoval

Fat Cats Update

At Fat Cats, we're getting ready for Thanksgiving pre-order and pick-up dinners. You make a reservation and then pick up your Thanksgiving dinner between 11:00 a.m. and 3:00 p.m. We have a vegan selection, a vegetarian selection, or you can do the turkey thing! Basically soup to nuts: from soup to dessert with turkey, stuffing, sweet potato, and the whole nine yards.

Lava Lounge Update

Lava Lounge is reopening on November 12th, and it's going to be a little change. Not a huge change, but we'll have

a smaller menu and different hours. The hours—because we've aged over the last two years (we've been closed since the beginning of the COVID-19 pandemic)—we're projecting our hours are going to be 2:00 p.m. until 10:00 p.m. A little earlier crowd, a little different dynamic with the Lava. We probably won't have DJs like we used to—only on special occasions will we have DJs there. We're doing little uplifts here and there: we fixed up the restrooms, new paint in the dining room, a little lighter in color. Believe it or not, with Lava Lounge in its name, it'll be more accessible to the current trends that are happening today. I see a lot more families in the neighborhood,

so it's going to be child friendly. We're not going to go after that late-night crowd. We're not going to be that late-night spot that's the last destination to be hit by any service people; we won't be that place. It will be more kid-friendly: the restrooms will have changing stations.

It will be scratch-cooked type foods. We're working on the menu now, but we'll probably have a crispy chicken sandwich—probably eight to 10 items at the most—but it will concentrate on making sure that we do everything correctly within there. That's what we're going to start with. What will be mixed in there is our farm ingredients,

obviously, from Red Basket Farms and Tyler Farms that we work with a lot—we buy a lot of stuff from them. We will definitely use a lot of the farm-to-table ideas that we use at Fat Cats. Price points will be—it's a different time right now; goods are more expensive. We'll still be affordable, but it's not going to be like inexpensive dining or anything. That's one of the things we had to sacrifice.

Our beers are going to be 90 percent artisan. Everything in the State of Ohio we're going to support. Generally, we'll just have two beers outside of Ohio. One is Rolling Rock because I drink it. But, otherwise, I drink the local. Everything else is going to be local—all the tap will be within the City of Cleveland, and then Ohio will carry the bulk, or at least 90 percent, of the remaining balance of the beer list. It's like trying to keep that whole farm-to-table concept...maybe just from artisan beer brewer to tap at our place! That's basically what we're doing. We just want to try and support. Of course, we'll do the dog-friendly patio, and hopefully we can liven up the corner there, right around the corner from Tremont Public Works.

Tremont Public Works Update

Tremont Public Works—about two years ago, we started that concept. It's based on more of an event space. But the events that we're doing (we're going to try to commit to at least twice a month: one during Walkabout). We're going to support the artists—they can display their work there or sell their artisan goods there—I don't charge anything at any of my places. That's how I support them. Then, I'm trying to do a comedy thing later at night. We'll have food, like a five-item menu there and beverages as well. Lastly, we're going to have a supper club there once a month. We're going to sell about 26 seats for a monthly meal. The first one's going to be in December—it's going to be the Feast of the Seven Fishes on December 15th, which is a Wednesday—it will start at 6:30 p.m., and we'll have wine matched up with the idea of our seven-fish menu. It will be a lot of fun. We're only reserving 26 spaces, and that's it. Every month moving forward, that's the idea: we'll just have 26 spaces for our Tremont Public Works monthly supper club.

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Erich Hooper's RV Life on the Road



Erich Hooper, outside Tremont's beloved Hooper Farm.

Photo by Rich Weiss

Back in 1966, Erich Hooper remembers the neighborhood participating in a culture of growing and sharing food as a community. In 1994, Erich opened Hooper Farm on his residential land abutting Clark Field (Clark Field is now incorporated into The Ohio and Erie Canal Towpath Trail) with a mission to build community in Tremont specifically, and in the City of Cleveland in general. Now an award-winning urban farmer and trainer, our own celebrated urban farmer is traveling the country by RV, full-time, and sending back article submissions titled "Erich Hooper's RV Life on the Road" for publication in The Tremonger.

by Erich Hooper

Welcome to my road trip! It's been two years since I left Cleveland... and might I add, just before the pandemic struck. What started out as a dream vacation ended up being four months of lockdown at a campground in Southern Ohio (Rocky Fork) due to the pandemic. Governor DeWine closed all the parks in the state of Ohio, which was a good move except for people who are full-timers like us. At first, those of us who have no home to go to were stranded on the sides of the road. After dozens of calls to his office, the State of Ohio opened a few parks so that full-time RVers could have some place to stay. So, for four months, only 4 RVs occupied a campground that holds 300. The parks turned off their water as they usually do for the winter months, so filling a 90-gallon tank became a weekly chore. This was a small price to pay if we wanted to shower. We stocked up on canned goods, toilet paper, and water—not knowing when things will return to normal. Like everybody during lockdown, walking and exercise became very important. I spent a lot of my time walking the hills around our Ohio park, reflecting on how lucky I was not to be in Cleveland (at the time a hot spot for COVID-19). I now know four friends who have passed away from COVID-19. Living on the road has taught me

that without each other, people, the beauty of this country is lost. We've made it to 24 states so far after starting off in the Midwest. The East Coast has a lot to offer...the sites, the food, the history all come together to paint a picture of America from its beginning: from Maine to Key West, from Iowa to South Carolina, this land was made for you and me. Being a full-time RVer. I have made friends with other full-timers. Most of them have a dog. We exchange stories about campgrounds, food ideas, and crazy things that can happen only to an RV. You see, the RV industry is not regulated like the automobile industry. Stories about being ripped off, buying defective motorhomes, bad service technicians, three-week waits on parts or repairs would make your head spin...and definitely empty out your wallet. I've spent days and weeks at parking lots of Walmarts and Cracker Barrels, waiting on service. By far, West Virginia and Pennsylvania are the most remote places to try to get help of any kind. A typical tow can run you \$400, so remember: relax, take your

time, enjoy the ride...as others race by you in the rat race of the working world. That's what I do, full time. As regularly as I can, I will describe for *The Tremonger* the experience of seeing our country from the driver's seat of a 41-foot RV. Let's start with Gettysburg, PA. **Gettysburg, PA.** Since Tremont Elementary School, I have heard of Gettysburg and the Civil War—the war that divided the country even until today. Of course, when we found out there was a campground space just a couple of miles away, we took it. We spent three weeks living three miles from the battlefield sites. I took it upon myself to walk the 12 miles into town to the university's hospital. The history of the hospital in Gettysburg is something only Stephen King could write. Healthcare during this time was medieval, to say the least. Stories about the ghosts of dead soldiers walking the hospital hallways may or may not be true, but we decided against going inside to find out for ourselves. On our way out of town, we stumbled upon

a "colored troops" cemetery (A permanent tribute at Arlington National Cemetery to African American soldiers who fought in the Union Army during the Civil War). It broke my heart to find out that these 30 men—who died fighting for freedom—were not even still today allowed to be buried with other soldiers at the national cemetery because of their color. We spoke with the curator, a woman who is 86 years old and has written two books about the US colored troops and their final resting place. We bought two books, she autographed them, and we made a donation. The nonprofit cemetery has been vandalized many times. A horseback ride along the battlefield brought us to a small farm owned by an African American family who had lived along with the people of Gettysburg in Civil War times. Upon hearing that the Confederate Army was just over the hill from his farm, the family left everything and headed north. The house still stands today, as does the fight for freedom.

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Memories of Tremont Ave. Bars and Churches



Holy Ghost Byzantine Catholic Church, today.

Photo by Ken Scigulinski

by Ken Scigulinski

In the 1940s, there were 8 churches and 7 bars within a half-mile radius of our house on Tremont Ave. On Sunday mornings, the tolling of church bells was a pleasant invitation to attend worship. There was no such beaconing from the bars, but it was not required. By the time I was 10 years old, I was familiar with the interiors of 5 of the 7 bars. I think that was my dad's version of babysitting while my mom worked, cleaning downtown office buildings at night. I only knew the interiors of 2 churches, however: Holy Ghost on W. 14th & Kenilworth and St. John Cantius on Professor. The first church was where I made my communion and the second I occasionally attended with my friends Red and Gumball, usually for some special religious holiday. We once joined some elderly parishioners during a religious observance, traveling on our knees from the entrance of the church along the carpeted approach to the altar. Other churches with a long community history were St Theodosius Russian Orthodox, Pilgrim Congregational, Zion United Church of Christ, St. Augustine, St. Vladimir's Ukrainian (now Spanish Assembly of God), and Annunciation Greek Orthodox. My father came to the USA in 1921 from Czechoslovakia with no ability to read or write English. Little changed throughout his life, except he eventually learned to sign his name and read a few words from newspaper headlines. To purchase liquor from the Ohio state operated liquor store, we would travel on a bus to the store on Lorain, just up from W. 25th where I became my dad's eyes and his writer. He would dictate the name of the whiskey he wanted, then I would locate it on the large board of items behind the writing counter. I would write the product name and order number on the pad provided, then he would sign the form and take the sheet to the checkout window and pay. I remember some whiskeys he bought and now I realize why he may have chosen them. All have numbers in their names, making them easy to remember: Four Roses, Three Feathers, and Seagram's Seven. Carried home in a brown paper bag, the whiskey would immediately be placed in the refrigerator. Maybe it was a convenient place for quick access or maybe a cold shot was easier to drink. As a kid, I only knew there was whiskey. I never heard of rum or vodka,

but occasionally there was mention of slivovitz, a strong Yugoslavian drink. I was introduced to whiskey when sick with a cold. It seems like a warm mix of whiskey, honey, and lemon was the perfect thing to sooth a cough and put you to sleep. As a steelworker, my dad enjoyed occasional after-work socializing that centered on local bars or a neighborhood convenience store called Sloda's on Starkweather and Tremont. There he would play cards and drink Pepsi. It was also where we kids would buy ice cream and frozen Milky Way bars in the summer. Across from Sloda's was Kilko's bar, just a few houses away from our house. I frequently sat at the bar with my dad, eating potato chips from a 5 cent waxed paper bag (no plastic bags then) while my dad had a shot and a beer. On occasions, there would be music from a band composed of accordion, upright bass, and saxophone. I learned a couple of things sitting at the bar: first, when the bartender came to refill your shot glass and the bottle did not have enough whiskey to totally fill the glass, you would be topped off with a new bottle – then you would get a free shot; secondly, the shot glasses had a white ring around the thick glass to indicate the fill line, and that was deceptive. When I told my dad the bartender was pouring a little extra, he showed me that from the bartender's view he was filling exactly to the line. Next to the Lincoln Bath House across from Lincoln Park was Dempsey's (now Prosperity Social Club), and I remember how thick the smoke was in that place. Even getting potato chips and multiple bottles of pop did not sooth my restlessness while my dad played cards with his friends.

The Ukrainian Labor Temple still stands at W. 11th and Auburn Avenue. It served as both a Ukrainian cultural center and the meeting place of the American Shambron Club. It was a private club that had a downstairs bar where you were viewed through a sliding panel in the door for member admission. Upstairs was a large hall where I attended my cousin's wedding reception. Lemko Hall on W. 11th & Literary was a place for weddings but was not that popular with my dad. It was popularized in the 1978 film *The Deer Hunter* for a wedding feast scene. Hotz Café has an impressive history of visitors, including Babe Ruth, but I never saw the inside of that bar until I was an adult. Angelo's was on the corner of Starkweather



Photo courtesy CSU Special Collections

Holy Ghost Byzantine Catholic Church, 1949.

and Professor, and we kids called it a winehouse. The only bar I recall my mom visited with my dad and I was Duly's on W. 11th & Starkweather—probably because it was also a restaurant and the owner was a friend from the Shambron Club. It was unique because along the right side from the entrance there were booths, each with a curtain that could be slid to conceal the occupants for privacy. Mom drank the only mixed drink I ever heard of—a highball. These days I rarely do whiskey shots, but whenever I have a cold the mix of whiskey, honey, and lemon juice is my memorable at-home remedy.



Shot glass with measured ring mark



Photo courtesy of courtesy Cleveland Historical

Lemko Tavern, 1973.



Photo by Ken Scigulinski

Ukrainian Temple, today.

Tremont Brainery Social Security Disability 101 Workshop with Andrew November



Attorney Andrew November

by Michael Jankus

Disability attorney Andrew November will be hosting one of his Social Security Disability 101 workshops over Zoom on Wednesday, November 10 through the Tremont Brainery.

Andrew November is a litigator at Liner Legal LLC. in Old Brooklyn and a Tremont resident, along with his wife, Keri November, who happens to also be one of the people responsible for the Tremont Brainery.

The seminar is free and open to anyone of any age seeking information about or considering Supplemental Security Income or Social Security Disability Insurance.

"I can talk about this stuff with my eyes closed, I give out my phone number all the time, I'm always happy to answer questions," Andrew said. "I've been living in Tremont for six years and I'm like, 'why have I never targeted something towards our community?' So when I got this opportunity from my wife... I'm here in this community, I live and breathe this, so I want to provide this information."

For the past 11 years as an attorney Andrew has been speaking at high schools, colleges, senior centers and medical practices with the crucial message not to wait until it's too late. "They've had a traumatic accident, or a progression of a condition they might have lived with and worked with for 20 years, or a sudden onset of an illness," he said. "So they don't get educated about an extremely complex system until they are forced to apply, or got a denial and can't believe they're denied because they think they're disabled."

"So I put myself out there for 11 years being a face in the community just to educate people, and do as simple as a Disability 101, just to plant the seed in peoples' heads."

Social Security's field offices have remained closed since due to the pandemic. Those same field offices saw 19 million visitors in 2019, and those include many who can't easily access those services online.

November says he will speak anywhere he is asked, tailoring the presentation to the audience from doctors to fellow lawyers, but he especially likes speaking at high schools because there is so much the education system doesn't tell them about Social Security.

We are all "just one banana peel away from a disability claim," as November put it, citing that most Americans only have enough money saved to be out of work for a few weeks. He recommended that everyone make a My Social Security account on SSA.gov as the first step in tracking your earnings. The Social Security Disability 101 workshop will take place from 5:30 p.m. to 6:30 p.m. on November 10 over Zoom, with registration taking place on the Tremont Brainery's Facebook page, and Andrew invited anyone with any questions to reach him at anovember@linerlegal.com or call 216-282-1773.



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The Sign Guy Makes a Canvas of a Quigley Road Train Car



Dave "The Sign Guy" Witzke, with his completed Quigley Rd. train car mural in the background.

Photos by Rich Weiss



BC: Do you use spray paint?

DW: I use spray paint for the figures and shapes then use a brush for an outline. It doesn't matter how big it is or how small, I use the same technique unless it's

an abandoned building. I'll use just spray paint then.

BC: Do you work up sketches beforehand or is it spontaneous?

DW: I work up sketches sometimes but not always. More recently, I use the mirror image to create a symmetrical form from the center moving to left or right.

BC: I noticed all the letters in the word CLEVELAND are black except for the 'A'. Why is that?

DW: The 'A' in Cleveland is the anarchy sign. I add symbolism to my paintings but a lot of times it's hidden within the paint job so people don't see it right away. I wasn't sure about the anarchy sign. Some people can take it the wrong way. I'm not suggesting an up rise and overthrow Cleveland. Maybe I am. Depends on the day I guess.

BC: Do people say hello when you're painting in public?

DW: The overlook is behind us on the Towpath at this location. People yell things like 'good job,' or 'looks good'. A guy rode by on a bicycle and photographed me in front of the mural. He was telling me about the history of Tremont. He said that he'd been taking pictures of my public art in Tremont.

BC: Are you planning to paint more than one train passenger car?

DW: The Historical Society plans to ask different artists to paint the other cars.

BC: You've painted in a variety of different locations. What is your ideal outdoor surface?

DW: This metal surface wasn't bad but painting over the doors and latches was a challenge. I'll paint on almost anything. I did a project in Youngstown where I painted on windows. It's holding up fine today. You can see through it from the inside. It's really trippy. I worked on this one for at least nine hours. It's bigger than the Southside wall which was my first public piece.

BC: Was this a passenger or cargo car?

DW: It's a luggage car and the longest car out of all of these trains. It wasn't my first

choice. I wanted to do the engine because it's smaller. I'm using my own paint supply with no funding of any kind but then I thought about it and decided to do the biggest car. Why not? I just did it. I used paint recycled house paint from different summer jobs, mixed it into a five gallon

containers and made whatever color comes out. I brought all of my scrap spray paint cans and used them on a project like this. I recycle as much as I can even when I work on canvas.

BC: How many years have you been doing this?

DW: I started in 2005. I did Fat Cat's near their dumpster for free. A lot of people saw that. I'll do a couple free ones then I'll do a paying job. With the paying job, I can buy supplies for the free one.

BC: How do people wanting a piece of your art find you?

DW: I'm on Instagram and Facebook. Instagram is better @TheSignGuy1972.

BC: I've seen works of yours from five or even seven years ago. The colors are still really crisp.

DW: I use quality paint especially, American made paint. Some specialty paints are made for public murals. It depends on the colors. Pinks and purples fade quicker.

BC: What's your ideal commission?

DW: I'll do almost anything. I also make metal birds and cats. If someone wants a portrait of their dog or cat, I'll cut it out of metal. For the murals anything both inside and outside is good. There's nothing too big or small for me.

BC: Do you have any exhibitions coming up?

DW: I have a show at Baldwin Wallace this month. I'll have three metal sculptures, that's it. Whenever I have a show, I like to do different work, things that haven't been seen before. No one has seen these three new pieces, yet.

Editor's note: Michael Jankus contributed significantly to this report..



Midwest Railway Preservation Society Seeks Quigley Train Car Mural Artists

by The Tremmonster Staff

We reached out to Steven Korpos, Jr., MRPS Executive Director, and he told *The Tremmonster* his organization is seeking mural artists for the remaining train cars along Quigley Rd. He said, "They're getting rusty...I said, 'Hey, guys, if you want to do graffiti artwork on them, they'll be like that for three, four, five years, maybe longer. In the meantime, you're doing me a favor by giving it another coat of paint' (he laughed). You know, to slow down the rusting process. Eventually, they'll come in [to the Roundhouse] for restoration." The MRPS will provide train car mural artists with a letter for the State to say, "Please don't interrupt 'em."

Steven said he will entertain train car murals of any subject matter within reason for public display. "I don't like the graffiti where people just blurt stuff on—I want something to look decent, you know? Like artwork. That's why I offered the two train cars so far to the two artists that already came up to.

So far, two of the train cars are painted, but the remaining cars are all available to do."

If you are a mural artist interested in painting a MRPS train car along Quigley Rd, please contact Steven Korpos, Jr. by calling the MRPS (330-397-9994) for more information on the mural submission process.



The Quigley Rd. train car mural view from the Towpath Trail Stage 3 observation deck at the site of the I-490 and W. 7th St. Mounds.



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