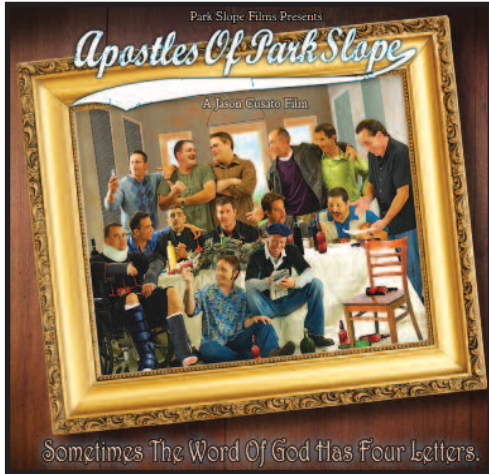


THERE'S NO BUSINESS LIKE SLOPE BUSINESS



◆ The poster from "Apostles of Park Slope"

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 diner to cheer him up. For good measure, they bring along the priest. "It's insanity from there," Cusato said. "But really, the film is about the importance of friendship."

Much of the film was shot at Two Toms Restaurant on 3rd Ave. Other local businesses, like La Bagel Delight and Timboo's, chipped in to help with benefit events to raise money for the film. No wonder Cusato calls his production company Park Slope Films.

Brooklyn is clearly Cusato's muse. A common thread runs through his work, from his debut, the stickball "mockumentary" *When Broomsticks Were King*, through his second feature, *York Street*, shot in **DUMBO** ten years ago, and now *Apostles*. "I try to capture a Brooklyn that really isn't around anymore," he said. "Not just the sights, but also the characters."

"*Apostles of Park Slope*" will screen at the Manhattan Film Festival in July. For screening info, sign up for the newsletter at parkslopefilms.com or check apostlesofparkslope.com.

Brooklyn has more independent filmmakers than anywhere in the country. That's why Robert Redford chose BAM for an offshoot of his Sundance Film Festival. Although many filmmakers chose to relocate here, even more were native-born Brooklynites. Jason Cusato, 34, has lived in **Park Slope** his entire life. In January, his third feature, *Apostles of Park Slope*, drew sell out crowds to its weeklong premiere engagement at the Brooklyn Lyceum on 4th Ave. The film, which stars Brooklyn-born actor/comedian Anthony DeVito, follows a group of friends who show up at a wake for their buddy's mom, and decide to take their friend out to dinner to cheer him up.

ACHTUNG! BIER HERE!



◆ Great German beer awaits at Der Schwarze Kölner in Fort Greene

Where else but Brooklyn would someone of Jamaican descent from Manchester, England who spent 15 years in Cologne, Germany open up a new biergarten? When Dale Hall wanted to open a place called Der Schwarze Kölner, he chose **Fort Greene**.

Let's start with the name. Translated as "the dark Cologner," it refers to a smoke-darkened cathedral in Cologne or, according to Hall, "the dark-skinned Cologner, kind of like me."

Der Schwarze Kölner is the brainchild of Hall and girlfriend and Stuttgart native Randi Lockemann, who wanted to create a convivial atmosphere with genuine yet inexpensive German beer and food. With 18 German draughts and over 25 bottled beers served on long, communal tables, the suds and the conversations are definitely flowing. Said Hall, "Our aim is to bring Brooklyn together, and what better than great draught beer, flavorful food and new friends to make it happen?"

Germanophiles and foodies alike should "hop" right over to Der Schwarze Kölner, where authentic lagers, pilsners, wheat or dark beers—everything from Hofbräu to Dobbelsbock to Kölsch—await, as well as soft Brezel (pretzels), grilled bratwurst, currywurst or Leberkäse (German meatloaf).

Come spring, a small garden and sidewalk seating will ratchet up the "biergarten" factor, encouraging patrons to do as the Germans do: enjoy finely crafted ales and beers in the great outdoors, in this case Fort Greene. Prost!

Der Schwarze Kölner; 710 Fulton St. (at South Oxford); www.ex49.com/dsk/; Open Mon-Thurs 4pm-2am; Fri 4pm-4am; Sat noon-4am, Sun noon-2am.