



WELCOME to the NEBHDCo News! From Bed-Stuy to Brownsville to East New York, we are working to bring people and organizations together for a better community for all.

Our commitment since 1985: The preservation, development and management of affordable housing and homeownership opportunities, community and economic development initiatives and human services that effect social change in Central Brooklyn.

In this issue

- A Message from the CEO
- Borough President Awards \$350,000 to NEBHDCo
- Upcoming Events
- Golden Harvest Client Choice Food Pantry
- Kosciuszko Garden Learning Center

A Message from the CEO

This summer has been a busy one at NEBHDCo. The new pantry at 376 Throop is growing, with more food to serve more community members in need. Our Communities for Healthy Food initiative is in high gear. Our Property Management Department has been restructured to increase the quality of building services, and together with our Real Estate Development Department is preparing for a major tenant-in-place renovation process to begin this fall in a cluster of NEBHDCo properties in

and near Brownsville. Construction will continue into 2015, resulting in beautiful new bathrooms and kitchens for every apartment, new lobbies and entryways, and more. As the summer begins to draw to an end, we look forward to more new programming starting in the fall. Watch for the announcements, and come join us!



Jeffrey Dunston, CEO

Borough President Awards \$350,000 to NEBHDCo



On August 14th, Borough President Eric Adams awarded \$3.3MM in capital funds to Brooklyn affordable housing developers. Northeast Brooklyn Housing Development Corporation (NEBHDCo) received \$350,000 in capital funds for its "Smart Tech" Vernon Avenue Apartments project in Bedford-Stuyvesant.

This award will help NEBHDCo to advance the redevelopment of four city-owned vacant lots to create Vernon Avenue Apartments. This will usher in dramatic improvements to the built environment south-east of Myrtle/Nstrand Avenues in Bedford-Stuyvesant, by creating 16 brand new apartments intelligently designed with tenants' health, safety and communal vibrancy in mind. The project will seek households at 80% to 100% of Area Median Income (AMI) or households earning \$48,000 to \$86,000 per year adjusted for family size. Most importantly, the \$350,000 in capital funds will be used to achieve a new height of energy efficiency standards through the use of green technologies. The utilization of Green Technology in affordable

housing reduces both operating costs over the long-term and utility costs to tenants by reducing their housing expense. NEBHDCo envisions this project as a benchmark in high-tech/high-efficiency green development for affordable housing projects under 20 units.



Communities for Healthy Food Bed-Stuy means real jobs in the business of food, it means options for buying good food on our 'hood budgets, it means we gather to build community spaces to produce, cook, share, and eat food. It means that we grow stronger together as we reclaim our right to great tasting, high quality, and sustainable food.

Hit us up for more information and to RSVP to any of the programs!
 Bianca Bockman at 718-453-9490 x215 or bbockman@nebhdc.org
 Visit us online at www.nebhdc.org

Here's what's happening this Summer and Fall...



Our Community Chefs Hit the Street

We are so proud of the 18 community members who completed the four-week Just Food Community Chef training with us this summer.

These community chefs went through a "Training of Trainers" program where they learned all about teaching approaches and methods and how people best learn. Did you know that we actually only learn 10% of what we read, and only 20% of what we hear? Well, that's why our community chefs found that the best way to teach is to have learners *experience* the material. It means that learners need to hear, see, discuss, and do. If they do that, they'll retain 80% of what they learn!

Starting in August, our community chefs will be showing up in bodegas, farmers' markets, our very own food pantry, and community events to share the *experience* of eating well with their Bed-Stuy Neighbors. Look out for them!



Cooperative Food Business Workshops

If you would like to create your own food business and grow economic prosperity for you and your community, please join us and our partners, *The Working World*, for a workshop this fall that will introduce you to how to start a worker-owned and operated business.

Together, we'll look at the history of the African American cooperative movement, hear from cooperative business owners, and learn about resources that are available to start a cooperative food business.

The workshop dates are not yet set, but they will be soon. Get in touch!



Culinary Classes Begin this Fall!

We're teaming up with *Family Cook Productions* to bring you classes to get you back in the kitchen and having fun. Even better, four of our newly trained Community Chefs will be the instructors!

Cooking Time is Family Time is a 5-week course to help families understand the relationship between well-being, long-term good health and the food we eat; develop an adventurous attitude toward food; learn basic culinary skills; and value meals enjoyed at the table with family and friends.

Team Chef Challenge is an 8-week course for adults. In addition to basic culinary/nutrition skill training, participants will work against the clock to prepare and demonstrate their recipe - just like in a TV show, describing its cultural background and nutritional value.

These courses will begin in late October. They will fill quickly, so register now!



Lots of Action at 152 Tompkins Garden!

It's amazing what can happen in just a few months. The youth interns at our 152 Tompkins garden have built 15 raised growing beds and 2 pergolas so far. Not only that, but they are growing amazing amounts of tomatoes, herbs, peppers, eggplant, collard greens, kale, and more! All of this delicious, organic and local produce is distributed within one day of being harvested at our Golden Harvest Client Choice Food Pantry.

Want to learn some gardening skills of your own? Join the 152 Tompkins Garden Educators for a workshop series dedicated to making you a stronger gardener. Gardeners of all levels are welcome to join and are guaranteed to learn. Don't have a garden to grow in, but always wanted to? Fear not! We have garden plots available. Come to the workshops to learn more while you prepare for the 2015 growing season to grow your own food.

All workshops will gather at the 152 Tompkins Garden. To register for the workshops, get in touch.

Cooking with Garden Produce: Working with What We Have for Better Health + Fun
Friday, September 12th 5-7:30pm

Soil Science: The Good, the Bad, and What to Do with It.
Thursday, October 9th 4-6pm

Getting Ahead: Crop Planning and Management Tips for Next Year!
Thursday, October 23rd 4-6pm

Also, we're having a **Summer Harvest Party!** We'll have music, workshops, games and prizes, cooking demonstrations, and food right from our garden! It's on Sunday, Sept. 14th from 1-4pm. See you there!



Urban Roots Film Screening and Cooking Event

Detroit, once an industrial powerhouse of a lost American era, is a city devastated by the loss of half its population due to the collapse of manufacturing. By the looks of it, the city has died. But now, against all odds, in the empty lots, in the old factory yards, and in-between the sad, sagging blocks of company housing, seeds of change are taking root. With the most vacant lots in the country, citizens are reclaiming their spirits by growing food.

Thursday, September 25th
6:30pm – Cook with Chef Yemi
Together, we'll prepare a nutritious dish with ingredients from our urban farm and take home the recipe to make it again! Arrive early – space is limited.

7pm - Urban Roots Film Screening with delicious summer dishes using only in-season ingredients prepared by Chef Yemi.

8:30pm – 9pm – Discussion of the movie and hopes for better food in in Bed-Stuy.

Where: The Demonstration Kitchen
@376 Throop Ave
RSVP for childcare by September 22nd.



Harvest Home Farmers' Market

The Harvest Home Farmers' Market is in full swing! Youngs' Farm's very own Beagan Gooth is at the market, selling his own beautiful array of summer vegetables. We're eating his delicious blueberries as we write this article and when we visited the market, one repeat customer said that Beagan's corn was the best in town! Right now is peak farmers' market season, when the vegetables and fruits are at their best, most plentiful and cheapest. This fall, he's excited to bring pumpkins, cauliflower, and celery to the market.

We also tasted Jonas' Gourmet Delights quiches. Yum! They also have mouth-watering pastries, cookies, and brownies.

Starting soon, NEBHDCo's community chefs will be at the market demonstrating and sharing tastes from our farmers. Come visit them on: August 21st, September 4th and 18th, October 2nd and 9th.

Come to the market and use the coupon below with any vendor now until the market season ends on November 20th!



HARVEST HOME

Want fresh, local produce now?
Clip this coupon for \$1 off at the
Marcy Park Farmers' Market.

*While supplies last Limit one per customer.

Golden Harvest Client Choice Food Pantry



Our Golden Harvest Client Choice Food Pantry opened on June 3rd at our new and expanded site at 376 Throop Avenue to great success, with more new families coming every week. Our volunteer crew has done a tremendous job working with staff to manage food deliveries, stocking and distribution. We are receiving increasing amounts of food from our food supply partners including City Harvest, United Way and Food Bank For NYC. Through Just Food and United Way's Local Produce Link (LPL) we receive beautiful, fresh produce from Cranberry Hall Farm in New Jersey, for distribution on Thursdays. Our gardens also supply fresh vegetables. To volunteer at the pantry (we really do need you!) and for more information, please call Ms. Lisa Everett at 718-453-9490 x222. Mandarin/English speakers and translators are especially needed.

GOLDEN HARVEST CLIENT CHOICE FOOD PANTRY

376 Throop Avenue
 Between Lafayette & Kosciuszko
 (starting June 3rd)

PROVIDING FOOD DISTRIBUTION AND BENEFITS REFERRALS

Every Tuesday and Thursday
 10:00a—12:00p
 For Info Call Lisa Everett
 718-453-9490 x222
 All Current Clients Must
 Re-register With Proof of Family
 Size.

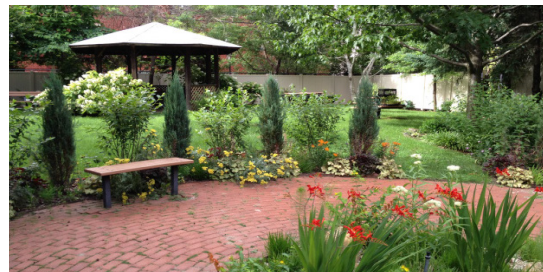
Bring your own bags, please!

Tenants Corner

NEBHDCo
Property Management
Emergency Hotline
718-453-9490 x232

A reminder to all who live in apartments – it's easy to forget how noise can travel between floors and apartments, unless you're the quiet one in the unit below or next door! Even loud activity in hallways is a disturbance if sustained or late at night. And, city ordinances prohibit excessive noise in residential buildings. Remember your neighbors when listening to music; keep noise to a minimum in public areas. Being considerate of each other makes your building a nicer place to live for you, and for all.

Kosciuszko Garden Learning Center



Our beautiful ornamental garden at 385 Kosciuszko Street has been a NEBHDCo treasure since it was created in the mid-1990's, on an abandoned, garbage-strewn lot. In 2012, we renovated the garden. New native plantings were introduced, creating a stunning array of foliage and flowers that changes across the seasons. The restored Kosciuszko Garden is open for community use during the week as volunteers are available. It is also available for private rental on the weekends for family events. For more information, please contact Ms. Lisa Everett at 718-453-9490 x222.

Opportunity Resource Center

St. Nick's Workforce Development is holding employment and education sessions on August 28th and 29th starting at 2pm at the Center, 753 Lafayette Avenue, for fall classes. Training and placement information will include: CDL, OSHA, Pest Control and Home Health Aide jobs.

For more information call Ron Lee, St. Nick's Alliance Workforce Development, 718-302-2057 x210.

We'd like to thank all of our funders, for making this work possible:

Build it Green NYC, Carver Bank, City Harvest, Food Bank For New York City, GrowNYC, LISC, Kitchen Gardeners International, The Laurie M. Tisch Illumination Fund, M&T Bank, NYC Human Resources Department Emergency Food Assistance Program, New York Restoration Project, Next Door Organics, TD Bank, United Way Emergency Food and Shelter Program, United Way Hunger Prevention and Nutrition Assistance Program.