



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.

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A Message from the CEO

As we look toward the end of 2015, we are excited about the latest progress in our efforts to bring more housing and community resources to our neighborhoods. A new joint venture on an apartment building for low-income seniors is coming in Far Rockaway, Queens. We are moving along with the in-place rehab of our Park Monroe II portfolio in Central Brooklyn. With this project we are both improving the homes of the existing tenants and providing renovated housing for new residents. These newly renovated properties also further improve the surrounding neighborhood. Our food programs are growing, building on successes to date thanks to new funding including from the City Council and the

USDA. Our food pantry is providing an increasing array of benefits and supports to the community. These efforts are all elements of NEBHDCo's broader community development commitment. We have more projects and programs in development, and look forward to telling you more about them in the months to come.



Jeffrey Dunston, CEO

Latest Arker/NEBHDCo Joint Venture Breaks Ground



On August 20th, Mayor Bill de Blasio gathered with NEBHDCo, the Arker Companies and Queens elected officials to break ground on our latest joint venture, Beach Channel Senior Residence, in Far Rockaway Queens. This development is a significant project under the Mayor's Housing New York plan, which has a 10-year goal of 200,000 affordable units, including 10,000 units of senior housing. The property, with ground floor commercial space, is scheduled for completion in 2017. It will provide 154 units for low-income seniors, including 46 formerly homeless seniors.

This green and energy-efficient building will incorporate Enterprise Green Communities standards. The property was also carefully designed to address storm-related flooding, considering its location and the lessons learned from Super Storm Sandy. It is also the first project to utilize New York City's new Senior Affordable Rental Apartments (SARA) funding, enabling the project to serve seniors with annual incomes of less than \$36,300. NEBHDCo will provide resident services onsite, covering the range of needs from active to more frail seniors, all to support aging in place.

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!
 Anise Hines at 917-870-0293 or outreachinfo@nebhdc.org
 Visit us online at www.nebhdc.org

Here's a report from the field and what's happening this Fall...



From Our New Culinary & Nutrition Education Coordinator: Karen Cherfils

Last summer NEBHDCo partnered with Just Food to train my colleagues and I to become Community Chefs so we could share our experiences around eating and preparing delicious food that also happens to be good for us. As a result, I've been cooking up a storm in the kitchen above the pantry, including catering Pantry Volunteer Luncheons and co-teaching a 5- week course for families plus an 8-week course for adults.

I haven't been in the kitchen at 376 Throop (aka "my happy place") much these days because I've been taking up space in and around the offices at 753 Lafayette. That's because last month I started as NEBHDCo's Culinary Nutrition Education Coordinator. In this role I've been coordinating the Head Start on Cooking project, which is offering 60 cooking demonstrations led by our community chefs at day care centers throughout Bedford-Stuyvesant. That's a lot of cooking demos! I've been working to grow our current team of community chefs to share their knowledge.

Through these fun, interactive demos, we are inspiring children, staff and families to engage in a culture of wellness and establish healthy habits that will serve them for life. By engaging young children



Karen (L) and Pantry Volunteer, Julia Whidbee, create a winter vegetable slaw during a staff cooking workshop.

and making them part of the process, this project can help teach the joy and deliciousness that comes from "eating your colors" as well as the value its nutrients bring to our bodies. But more than that, the adults begin to see that when we allow children to take part in preparing meals, no matter how small (removing the seeds from a tomato or breaking the florets from a broccoli stem), they will eat it because they've made an investment into it. And just like when any of us adults invest in something-- our time or our money-- we expect a piece of that in return; a child is no different, they want to taste their creation, and chances are, they'll LOVE it!

Being part of this community is truly a manifestation of my deepest desires...

desires I only recently discovered I had. I was on a personal journey to find fulfillment and after some serious reflection and introspection- a lot of which happened in my own kitchen - I found my way into the world of food justice advocacy and eventually into the Community Chef Training program at NEBHDCo last summer. I had a vague idea of wanting to help reverse many of the negative health outcomes plaguing our communities: diabetes, heart disease, cancer etc. But quietly over the course of the last year that idea has been transforming into something tangible that I can see, touch and feel. Serving as the Culinary Nutrition Education Coordinator is just the latest manifestation. For this, and so much more, I am immensely grateful.



FEEST Youth, Ashé Collier, Reflects on Her Experience

FEEST is an experience of a lifetime, one that I am glad to be a part of. Each new month I am more excited than the last. This wonderful youth program has helped me to understand the importance of food-empowerment and social justice, through our detailed discussions over dinner. From creating new recipes to watching videos that stir up healthy debates, my day there is never dull. Not only was I a part of the youth program, I was also chosen to be one of the leaders. Leading FEEST has been a great experience. This opportunity gave me the chance to break out of my shell and share some of my ideas, while listening to others. By doing this I was inspired to speak out and be more pro-active in the things that I believe in. FEEST created an encouraging environment and a sense of community that helped me to become a more confident leader. This was a great way to show our youth that leadership can happen at even our young age. Along with becoming a more confident leader I have also learned more about the importance of teamwork. The many great ideas and activities that have been incorporated into the program wouldn't have been possible without everyone working together.

I would recommend this program to any youth because each new gathering is different from the last. All the positive ideas, extraordinary personalities, and healthy food waiting to be cooked allow the program to constantly improve. I have found this program to be a positive outlet, helping me to explore the things that are

important to me, such as equality and the demand for food around the world. I am proud to be a member of FEEST and hope to leave a strong impact on the program.

From this program I have taken with me the knowledge of healthy eating and the positive effect it has on the body and community. Down the line, my hope is for FEEST to continue to grow and reach more youth, and to share with the community what makes this program so great. The people at FEEST are not just apart of an after school program - they are my family.



2015 Garden Report -Farmer Yemi Amu

Our Best Season Yet.

It's been a great growing season at NEBHDCo. The two production gardens - TurnUp Garden and the backyard Pantry Garden - provided space for farm-based education and have collectively produced over 500 pounds of fruits and vegetables for clients at the Golden Harvest Food Pantry.

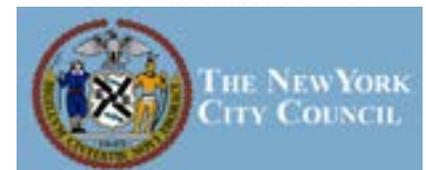
This spring and summer the TurnUp Garden Internship Program gave 6 teenagers the opportunity to learn urban food cultivation, food justice, and culinary skills. The youth assisted in growing a variety of vegetables, harvest, and deliver produce to the Golden Harvest Food Pantry. They also provided support at the Pantry Garden, which included seed propagation, irrigation and harvesting for the pantry.

Vegetables grown and harvested at both gardens so far include: tomatoes, onions, turnips, beets, thyme, basil, sage, lettuce, collard greens, swiss chard, string beans, watermelon, nasturtiums and callaloo. The

season isn't over yet. We still have a lot more to look forward to in the Fall. In addition to collard greens, swiss chard, and callaloo which are still going strong in both gardens, we can also look forward to tomatillos, turnips, lettuce, beets, and mustard greens throughout the Fall season. Thanks to the new greenhouse at the TurnUp Garden, we'll be harvesting well into the winter months. Cheers to a productive year!



United States Department of Agriculture
National Institute of Food and Agriculture



New Grant Awards for Our Programs!

Great news! We are proud and honored to have exciting new grants that will help us to sustain and further expand our programs.

We want to thank Senator Kirsten Gillibrand and Congressman Hakeem Jeffries for their support in our award of a 3-year, \$375,000 grant from the United States Department of Agriculture (USDA) and the National Institute of Food and Agriculture (NIFA)'s Community Food Projects program. This grant will support both our gardening and culinary education work. In 2016 we will offer several free cooking courses and over 100 cooking demos! We'll also build another greenhouse, and install more drip irrigation in our gardens. Finally, we'll buy \$10,000 in produce for our food pantry clients through our friends at Corbin Hill Food Project!

We also want to thank Speaker Melissa Mark-Viverito and the entire New York City Council for including Communities for Healthy Food as a new city-wide initiative in the FY 2016 budget! And we especially want to thank Council Members Robert Cornegy and Laurie Cumbo for awarding us grants to support our food pantry.

Park Monroe II Renovations Progressing



Park Monroe II Apartments, NEBHDCo's latest and largest tenant-in-place rehab project, is now 60% complete. This nine-building project, with properties in Brownsville, Ocean Hill and Bed-Stuy, is scheduled to be substantially complete by the end of 2016. Of the total 214 apartments, 161 had existing tenants and 53 units were vacant. New tenants for the vacant units applied through NYC's Housing Connect website, and will be selected through a city-sponsored lottery process scheduled for October 20, 2015. Final applicants will be selected based on their family size, income and other qualifying factors.



This major renovation will include all new kitchens and baths for each apartment. The buildings' public spaces will be modernized with new flooring, finishes, and lighting. Other work includes upgrading the heating and hot water systems with new energy-efficient equipment, and much more.

Save the Dates!

Thanksgiving - November

Join us for NEBHDCo's annual Pre-Thanksgiving Community Meal – and turkey raffle! - to be held on Saturday November 21st, 378 Throop Avenue. Doors open at 3pm. Volunteers are needed to help cook, serve and clean-up. For more info: Anise Hines at 917-870-0293 or outreachinfo@nebhdc.org

Tax Prep - January

Plan ahead for tax season! In January, we will again provide tax prep services at our food pantry at 376 Throop Avenue, free for low-income people (in 2014, earning less than \$53,000). Watch for flyers. For more info: Lisa Everett at 718-453-9490 or leverett@nebhdc.org

Benefits Enrollment at NEBHDCo

Want to find out just what public benefits you are eligible for? And be able to apply at the same time? NEBHDCo now operates an HRA ACCESS NYC kiosk for online eligibility screening and applications to over 30 City, State and Federal health and human services benefits, open to all community members. Every Friday from 12pm to 4pm, NEBHDCo staff members are available at our computer lab at 753 Lafayette, around the corner from our properties and pantry at 378 and 376 Throop. For an appointment, contact Lisa Everett at leverett@nebhdc.org or 718-453-9490.



GOLDEN HARVEST CLIENT CHOICE FOOD PANTRY

376 Throop Avenue
Between Lafayette & Kosciuszko

PROVIDING FOOD DISTRIBUTION AND BENEFITS REFERRALS

Every Tuesday and Thursday
10:00a—12:00p
For Info Call Lisa Everett
718-453-9490 x224

All clients must register with proof of family size.

Bring your own bags, please!

Tenants Corner

NEBHDCo
Property Management
Emergency Hotline
718-453-9490
follow the prompts

It's Winter Heating Season

For proper temperature in your apartment:

- Be sure your radiators are on
- Remove anything blocking radiators/baseboard heaters
- Keep all windows closed, both top & bottom
- Report any malfunctioning windows or radiators to your landlord

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

Ample Table for Everyone, Brooklyn Community Foundation - Brooklyn Now, City Harvest, Food Bank For New York City, Goldman Sachs UIG, GrowNYC, LISC, The Laurie M. Tisch Illumination Fund, M&T Bank, NYC Council, NYC Council Member Robert Cornegy, NYC Council Member Laurie Cumbo, NYC HRA EFAP, Nextdoorganics, TD Bank, United States Department of Agriculture/National Institute of Food and Agriculture, and United Way NYC.