NEBHDCo has participated in urban renewal plans since its inception in 1985, and continues to develop and preserve housing stock in central Brooklyn, including collaborations with private developers. This has resulted in over 5,000 units of new housing across the five boroughs of New York City.

Real estate opportunities in New York City are rapidly changing, with ever fewer land resources available. As one of the last neighborhoods within city limits with large tracts of un-redeveloped properties and land, East New York is the latest target for city planners and developers. In addition, with its major Broadway Junction transportation hub, the area is a prime location for Transit Oriented Development (TOD) efforts, key to sustainable development strategies. The East New York Rezoning Plan is a major opportunity to address the ever increasing need for more housing, both market rate and affordable, and to increase local ownership. However, based on our experience over the last 30 years, our perspective includes a number of levels of concern, as profiled in the Commentary in this edition of NEBHDCo News.

Jeffrey Dunston, CEO

According to a new report released in May by LiveOn NY and Enterprise Community Partners, eligible New York City seniors are underutilizing a city rent freeze program and those who do sign up remain rent burdened. The Senior Citizens Rent Increase Exemption program, or SCRIE, freezes rent for New Yorkers over 62 living in rent regulated housing, paying more than a third of their income on rent, and having incomes of less than $50,000 per year. The Disability Rent Increase Exemption (DRIE) is also available, to persons under 62 who receive Federal Disability Assistance, following the other same eligibility guidelines.

The longer seniors are in the program, the greater the benefit. For example, if a senior enters the program today, continues to renew and meet all eligibility requirements, the current amount they pay for rent today will be the same in 20 years.

NEBHDCo Safety Net Services is available to help with new or recertification SCRIE or DRIE applications. To learn more or to make an appointment, please contact Lisa Everett at leverett@nebdco.org or 718-453-9490.
I just completed NEBHDCo's 5-week Culinary Program, Cooking Time is Family Time, (CTIFT). I decided to take this course with my daughters, Ky-ya, 14 and Gabriella, 11 years old so we could learn to use kitchen tools more efficiently and safely and how to work well together. My girls learned how to chop, cut and dice using a very sharp chef knife safely, their fingers are still intact! They also learned they can work cooperatively on a project when each of them has an assigned role and responsibility. They got comfortable working and cooking together. It was a great way for all of us to work together and not only me in the kitchen. Now in our home one or both of the girls is in the kitchen with me or they take over and prepare dinner for the whole family.

In our community there aren't many things for the children to do. Finding a class like this outside of our community is costly and not everyone can afford this type of class. Having this cooking class in our community helps us to use what we grow and how to eat healthier.

**I learned to use a knife correctly and how to watch out for onions cause they burn your eyes. I also get to cook for my family instead of just cleaning up the kitchen.**

-Gabriella, 11yrs old, Sharlene's daughter

Being involved in the class made my daughters more confident and strong to cook. They now know that they can do anything that they set their minds to. They took a chance in attending the cooking class and at the end they looked forward to attending every single week. When the class ended they asked me when the next one will be [editor's note: look out in the fall for more classes for families & adults!].

The families that participated came together as strangers and left as friends. We made ravioli, bean soup, broccoli chicken ginger stir fry, quesadilla and guacamole, salad and tuna. My youngest daughter was very skeptical about trying new things, but she went for it and I’m very proud of her. She would get to class early and would assist the teachers Linda and Nadica to prepare for class.

**It’s good to learn how to cook different things from around the world. Some of the countries we cooked food from are Mexico, Italy, China, and France.**

-Ky-ya, 14yrs old, Sharlene’s daughter

My overall feeling for this type of class in this community is A+ thumbs up. I wish that this class could go longer. Thanks to NEBHDCo for having the resources to host these programs to get parents to be more involved with their children. I'm looking forward to future courses.
Join our Team of Community Chefs!
by Karen Cherfils

I still remember my first day of Community Chef Training in the Summer of 2014. It took place right here in the Demonstration Kitchen above the pantry. The training was scheduled to start at 10am on a gorgeous sunny Saturday morning. I arrived at 9am; I was THAT excited to become a Community Chef because I knew this would be the first step into my new career as a Culinary Nutrition Educator. And I was right because I am now NEBHDCo’s Culinary Nutrition Education Consultant. Imagine that!

Well, the Community Chef Training Program is again here at NEBHDCo. And whether or not you’re looking to make Culinary Nutrition Education a full time career, a part-time gig or even a hobby, if you know it’s for YOU, apply. If it’s not for you, please share it with anyone and everyone you know, it could be for THEM!

Our next Community Chef Training:

Saturdays & Sundays
July 23rd, 24th, 30th and 31st
10am-5pm

Where: The Demonstration Kitchen
@376 Throop Avenue, Brooklyn

Please be in touch with me to receive a paper application or more info - kcherfils@nebhdco.org or 718-309-5376. Online applications can be found at:

Senior Cooking Workshops Are Back This Summer!

Join our very own Community Chef, Sia Pinkett, this summer for a cooking workshop series catered to seniors living with or (even better!) preventing diet-related disease.

Wednesdays
August 10th, 24th, and 31st
4pm-6pm

Where: The Demonstration Kitchen
@376 Throop Avenue, Brooklyn

To register, call or email Karen Cherfils at 718-309-5376 or kcherfils@nebhdco.org

Teens - Apply Now for TurnUp Garden Internship Program

This summer, our gardens will be home to more young people learning about food systems through hands-on workshops, culinary skills through cooking the food they grow, and job skills training by writing their own resumes and practicing interview skills.

We have a Beginner Track for new youth just starting out, and an Advanced Track for youth with gardening experience and former NEBHDCo participants. Beginners will learn all the basics about growing and cooking food and where our food comes from. Advanced participants will go more in-depth on those subjects and lead, mentor, and support the beginners on workdays.

BEGINNER TRACK
➤ August 2nd - September 1st Tues thru Thurs, 10a - 2p Earn up to $500!

ADVANCED TRACK*
➤ July 18th - September 1st Monday thru Thursday, 9:30a - 2:30p Earn up to $1500!

To receive a paper application or for more information, please contact Bianca Bockman at 718-453-9490x229 or bbockman@nebhdco.org. Applications are also available online at:

Select candidates will be chosen for interviews. Programs take place in several locations in Bed-Stuy.

*Advanced track is open to: Past FEEST participants, TurnUp Interns, and those who have participated in another gardening, cooking, and/or other leadership program.

Want fresh, local produce now? On Thursdays 8am - 4pm From July 7th - November 17th, Clip this coupon for $4 off at the Marcy Park Farmers’ Market.

*While supplies last Limit one per customer.
COMMENTARY: Re-Zoning East New York by Jeffrey Dunston, CEO

The East New York Re-Zoning Plan raises several concerns. The community’s short-term objectives and desires to create housing and retail opportunities aren’t necessarily reflected in the long-term development objectives in the plan. The recommended allocation of 50% affordable and 50% market will depend on land ownership. With privately-owned land, “Mandatory Inclusionary Housing” (MIH) describes allocation of affordable housing units that is negotiable with the private land owner, and not guaranteed. More important, housing subsidies will be essential to achieving and maintaining affordability under regulatory agreements with the City. However, as the market kicks in, a developer will not continue to be required to accept housing subsidies, threatening future affordability. All land use planning must consider that communities continually evolve and change. It must also support long-term housing affordability.

The plan is notably silent on the participation of local Community Development Corporations (CDCs). CDCs played a critical role in stabilizing disinvested communities of color when they were in despair, and continue to do so in promoting community interests. City RFP’s for the development of city-owned sites may restrict CDC involvement to participation in joint-venture opportunities with for-profit developers.

Finally, we must not forget that planning for long-term development of communities results in long-term ownership. Who will those owners be? If local residents and elected officials push only for rental affordable housing instead of home ownership opportunities such as co-ops and condos, the ownership of most new mixed-income/mixed-use housing stock under the rezoning plan will be held by outside entities, such as investment trusts. These owners’ long-term interests are in future opportunities, in a changing community centered around the existing asset of a centralized transportation hub (Broadway Junction). Over time, housing and land values will increase as well as rents – even affordable housing rents – and the benefits will accrue to whoever the owners are. We are at risk of essentially going back to a community that is not owned by the community.

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