Citizens of a Global Village

NYCHA LAUNCHES A NEW ENTREPRENEURSHIP PROGRAM

On March 12, 2015, about 100 people, including New York City’s First Lady, Chirlane McCray, and New York City Deputy Mayor Alicia Glen, attended a very special event at NYCHA: the graduation of the first class of Food Business Pathways (FBP) entrepreneurs. FBP is an innovative entrepreneurship training program for public housing residents with a passion for food and a drive to launch their own business ventures. It is the first of several economic opportunity and financial empowerment programs for NYCHA residents funded by the Citi Foundation. These programs will provide NYCHA residents with solid business development, financial counseling, job training, and employment opportunities.

Other FBP partners include NYC Small Business Services, NYC Economic Development Corporation, and Hot Bread Kitchen, a business incubator for food ventures.

Joining the First Lady and Deputy Mayor were NYCHA Executive Vice President of Community Operations Melanie Hart, Small Business Services Commissioner Maria Torres-Springer, and Eileen Auld, Director for the New York Tri State Market, Citi Community Development.

(Continued on page 10)
LETTER FROM THE CHAIR
NEW BEGINNINGS

On March 5, her first anniversary as NYCHA Chair, Shola Olatoye visited each borough to highlight the importance of resident engagement, community operations, safety, and security.

Lincoln Houses: Patrick Hennes, Resident Association President, and Jones
Green, Lincoln resident.

Goodwell Industries Job site in the Bronx, NYCHA resident Lavonia Claude
who learned drills that day, and Job Plus staff member Barbara Alvarez.

The First Anniversary Tour

The NYCHA JOURNAL

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Hello, NYCHA residents!

When I talk with New Yorkers, one question always comes up: How can we make our communities healthier? So I’m starting today one aspect of being healthy: that's talking about mental health—an issue that hasn’t gotten nearly enough attention.

Consider this astounding fact: One in four people deal with mental illness in a given year. It's pretty much impossible to go through life without you or someone you love being touched by mental illness. And too many of the people who need services aren’t getting them. That has to change and I am committed to doing my part.

In this space, in the news media, or on NYCHA’s website, you’ve been hearing about the intended release of a plan for Next Generation NYCHA, a long-range comprehensive strategy to preserve and maintain public housing as we head into April and the season of growth, renewal and promise. That plan is going to be released at the end of this month. And I’m pleased to say that NYCHA along with community partners, funded in part by our City’s Economic Development Alicia Glen has been hearing about the intended release of a plan for Next Generation NYCHA, a long-range comprehensive strategy to preserve and maintain public housing.

The goals of Next Generation NYCHA: I look forward to sharing more very soon and my thanks again to all of you with Chair Olatoye.

The NYCHA GM House resigns, Michael Kelly, Former GM, returns

ECHEL HOUSE, GENERAL MANAGER of NYCHA for two and one-half years, has tendered his resignation effective April 15, 2015. Michael Kelly, NYCHA GM, during 2009-2011, is returning to resume that role with Chair and CEO Shola Olatoye on the roll-out of Next Generation NYCHA.

"We thank GM House for his two and a half years of service to the residents and employees of this Authority. He has been a leader for our employees and in thinking through how we improve the quality of service and operations. During his tenure, he has helped reduce the work order backlog by 56 percent," said Chair and CEO Shola Olatoye.

"And we welcome Michael Kelly back to NYCHA. He will play a crucial role in preserving New York’s public housing through our Next Generation NYCHA initiative.” Mr. Kelly has spent the past four years as the Executive Director of the Philadelphia Housing Authority and as the Director of the District of Columbia Housing and Development Corporation.

NYCHA Resident Leads Free Shape Up NYC Classes, Encourages Others to Join the Fun

NYCHA RESIDENT MILEY’S role in a mission this spring is to get more NYCHA residents involved in the Parks Department’s Free Shape Up NYC classes. “I’m excited to be connecting with people who don’t even know what Shape Up is,” says the resident of East River Houses.

Shape Up NYC is a program offering free fitness classes at locations such as Parks Department facilities, schools, hospitals, and community centers. There are currently 57 classes operating every week at community centers and senior centers across NYCHA, and new classes are added this spring. There are many different classes to choose from, ranging from Seniors Fitness to Boot Camp, Zumba, and senior fitness classes. “I’m excited to have a lot of fun and the spring is the perfect time to start getting more active,” says Ms. Pons. To find a Shape Up NYC class near you call 311 or visit nyc.gov/shapeup.

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MANAGING MOLD AND MILDEW

PREVENTING MOLD
• Remove sources of moisture by keeping your apartment well-ventilated. Open windows and use fans.
• Use your stove only for cooking, never for heating. When cooking, keep pots covered and windows open, even keeping windows slightly open will help.
• Keep your draperies open during the day.
• Request repair of leaky plumbing or other water leaks as soon as possible.
• Keep the “drip pans” in your air conditioners, refrigerators and dehumidifiers clean and dry.
• Keep your bathroom window open even a little, when weather permits, especially when you are showering.
• If you have an exhaust fan in your bathroom, make sure it is working. Cover the entire opening with a piece of paper. If it flakes when you let your exhaust fan is not working, call the Centralized Call Center at 718.703.7771.
• Keep dry clothes to dry in open areas, such as on bathroom shower rods, or on drying racks, thoroughly wipe out clothes prior to hanging.
• Take extra drying heavy items to the Laundromat.

CLEANING MOLD
• Mold should be cleaned as soon as it appears.
• Do not clean mold yourself if you have allergies, nasal congestion, cough, sore throat, or upper respiratory infections.
• Wear gloves and protective eye goggles and clean only small areas at a time using a detergent/solution, or an appropriate household cleaner, preferably one that is labeled “antimicrobial.”
• The cleaned area should then be thoroughly dried, and any sponges or rags used to clean mold should be thrown away.
• Absorbent materials that contain mold, such as linen or carpets, might need to be replaced.

When you’re trying to clean fluids and proper ventilation and nothing seems to help, report the mold problem to the Centralized Call Center at 718.703.7771.

CLEAN OUT YOUR FRIDGE

According to the USDA, if you are ever without power for more than two hours, you should clean out your refrigerator. Bacteria that cause illnesses grow rapidly at temperatures between 40 and 140 degrees Fahrenheit.

DON’T
• Only cut or slice to determine food safety. Instead use a thermometer if the food is warmer than 40 degrees, freeze it away.

DO
• Sardines, meat, poultry, fish, eggs, and leftovers warmer than 40 degrees (use a local thermometer to check).
• Keep hand dry goods like pasta and beans, packaged foods, boxed or canned milk, bottled water, and canned goods.
• Use frozen custard packs to keep refrigerated food cold if the power goes out longer than four hours, and pack items close together in your freezer to help food stay cold longer.

GARBAGE DISPOSAL

DO’S AND DON’TS

• Take the trash out every night.
• Place all household garbage in the garbage chute located in the hallway.
• Remove large bulky items such as old furniture to designated areas.
• Do not throw garbage out windows.
• Do not leave bulky garbage in the stack halls or near exits.
• Do not leave household garbage bags in front of building entrances, walkways or exits.

PROPER DISPOSAL OF COOKING OIL AND GREASE

BEFORE WASHING POTS, PANS, AND DISHES:
• Do wipe off oil and grease with a dry paper towel.

DO
• Pour cooled cooking oil and grease into a container, then seal and discard with your regular garbage.

DON’T
• Pour cooking oil or grease down the kitchen sink, toilet, or any other drain in your home.

Are you a resident with something to say or a letter you’d like to share? Send it to journal@nycha.nyc.gov. Please include your contact information.

B R O O K LY N,  N Y  1 1 2 1 3

For more information please visit: nyc.gov/dep

For more information and to schedule an appointment, please call: 718.306.3903 (Spanish) or 212.343.5141 (English). Open to all NYC residents.

536 West 56th   Street
New York, NY  10019

MAYOR BILL DE BLASIO recently announced the new phases of the Young Men's Initiative (YMI) at the bright, new Jobs-Plus Center at Van Dyke Houses in Brownsville. “The Jobs-Plus program at Van Dyke Homes is the kind of thing that really meets people – that helps them build skills, helps them connect to jobs,” the Mayor said. Then he introduced proof of his proposition: 21-year-old Layy- ester Estates resident Alaquan Bell, a Jobs-Plus graduate who is well on his way to reaching his career goals in aviation.

Funded nationally by YMI, Jobs-Plus helps young men of color achieve educational and career goals by providing working-age residents with job placements, training, financial counseling, and a range of supportive services. In New York City, Jobs-Plus is supported by the Human Resources Administration, NYCHA, the New York City Center for Economic Opportunity, and the Department of Consumer Affairs. A total of 23 developments are currently served by Jobs-Plus, with one located in each borough. At the Bedford-Stuyvesant Restoration Corporation Jobs-Plus program, Alaquan worked on his job search, cover letter, updated his resume, and soon found a job working at Walgreens. But he wasn’t satisfied earning $8.50 an hour so Alaquan discussed training and employment opportunities with his counselor. After winning a security guard license and OSHA certification, Alaquan was hired by Universal Protection Services, where he now earns $13 an hour. He also learned about the Earned Income Disallowance at Jobs-Plus. With EID, increased earnings are not counted for eligible residents when calculating rent levels. More than 6,000 NYCHA residents now have the EID work incentive. Alaquan plans to use his credit on college studies at Vaughn College of Aeronautics and Technology, in Queens, so that he can work in aviation at a New York airport. Asked what motivated him to keep striving, Alaquan replied, “I want to be a good provider for my future family, so they can have things that I didn’t have and do things that I couldn’t do.” To that Jobs-Plus center near- est to you, contact NYCHA Dept. of REES at 718.289.8100.
Getting to Know NYCHA

My Name: MARIOSL SEMPRIT
My Home: WALD HOUSES
My Job: SUPERINTENDENT’S SECRETARY AT GOMPERS HOUSES AND LANGUAGE BANK VOLUNTEER

My job is great because:

We have everything here at NYCHA, all nationwide – it’s the United Nations. And my residents know me. When I go outside, they talk to me like I’m family. If you help people, they will always remember that about you. That’s why people are always looking for me specifically!

Why do I do it:

I love speaking and writing Spanish, and it has improved a lot. Spanish varies so much – words can have different meanings depending on where you’re from. Because NYCHA has such a variety of people, I’ve learned from the people I speak to, from places like Mexico and Nicaragua.

My favorite work experience was:

When I first joined NYCHA, I translated a tenant meeting here at 80 Pitt Street, and I said something and the whole audience laughed at me. I didn’t know what I said that was so funny! Apparently I said this, this, and this, and it was totally wrong! The tenants bashed up, and some of the staff were there still crack up about it when they see me.

My favorite place to eat out:

The Odessa diner on Avenue A. I really like it because it’s not fancy and the prices are good. So it’s great when I don’t want to cook.

What I do for fun:

Reading, traveling, spending time with my family – my four grandkids are my pride and joy.

I love listening to:

Spanish music – merengue, reggaeton. Sales Jeymi is my favorite. Marc Anthony. I have to see him someday, but his tickets are so expensive.

My favorite get-away:

Florida, because I have a lot of family there, including my sister, who’s like my other half. So I need to go at least a week there. Only been to Las Vegas once, but I loved it.

My favorite thing about my job:

I love speaking and writing Spanish, and it has improved a lot. Spanish varies so much – words can have different meanings depending on where you’re from. Because NYCHA has such a variety of people, I’ve learned from the people I speak to, from places like Mexico and Nicaragua.

The online forum is a critical component of the program. “All of the students respond to a question and post back and forth to one another about their responses,” Mr. Reyes-Santos explained. “The forum stimulates their interest in other countries and cultures, and encourages them to think differently about their own communities.”

Global Partners Junior was developed by NYC Global Partners, the not-for-profit organization located in the Mayor’s Office that connects the City of New York to cities around the world, in cooperation with the NYC Department of Parks & Recreation. For more information on the program, visit the New York City Global Partners website.

PARKSIDE COMMUNITY CENTER REMEMBERS ROSA PARKS

Children ages 6-12 at the Parkside Community Center celebrated Black History Month by reenacting scenes from the Montgomery Bus Boycott, including Rosa Parks refusing to give up her seat on the bus. They also performed an original show that featured poems, skits, songs, and titles, including the game “Who Are We?” during which the children took turns pretending to be recognized Black Americans throughout history, such as Malcolm X, Harriet Tubman, and Oprah Winfrey.

Fidelis Care is working to keep our members and the community healthy. Measles and Chickenpox are just two of the diseases that you can prevent by having your child immunized.

Children under the age of 2 don’t have all the defenses they need to fight off infection. Immunizations (shots) protect them from dangerous childhood diseases like:

- Whooping Cough
- Mumps
- Hepatitis
- Diphtheria
- Rotavirus
- Flu
- Measles
- Tetanus
- Chickenpox

Is Your Child Covered? Fidelis Care offers New York State sponsored free or low-cost health insurance coverage for children under 19 through the Child Health Plus program.

1-888-FIDELIS · fideliscare.org

Call your child’s doctor today!

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To learn more about applying for health insurance including Child Health Plus and Medicaid through NY State of Health, the Official Health Plan Marketplace, visit www.ny互联sofhealth.ny.gov or call 1-888-385-5777.

FIND OUT MORE AT WWW.NYC.GOV/NYCHA

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2015 HUD Changes to Flat Rent

Due to a new HUD requirement, all public housing authorities including NYCHA are required to increase flat rents over the next three years to 80 percent of Fair Market Rent (FMR).

- If you are one of the 141,000 NYCHA households who pay 30 percent of your income toward rent, your rent will not be increased.
- If you are one of the 14,700 flat rent households with an income less than 60 percent of AMI and you currently pay less than 30 percent of your income for rent, your rent will increase over the next three years.
- If your rent is less than 80 percent of FMR and you currently pay less than 30 percent of your income for rent, your rent will increase over the next three years.
- The ten percent rent increase will result in an average increase of $18 per month.
- The average household income of this group is $30,161; the average rent is $797.
- NYCHA will increase rent for households in this category starting on November 1, 2015.
- Terms:
  - Flat Rents are based on the market rent charged for comparable units in the private unassisted rental market.
  - The flat rent is designed to encourage self-sufficiency and to avoid creating disincentives for continued residency by families who are attempting to economically self-sufficient.
  - NYCHA Rent Based Income (RBI) is a tenant rent that is based on the family’s total household income and the RBI rent policies for determination of such rent. Public housing families do not pay more than 35 percent of their total income for rent.
  - Area Median Income (AMI) refers to the income level at which a given household in a geographic area would be in the area earning more and half earn less. Area Median household incomes are frequently used to determine housing affordability.
  - Fair Market Rent (FMR) is the estimated amount of money a property with a certain number of bedrooms, in a certain area of the country, will rent for. HUD uses the numbers for each area with the help of census data and through surveys. Fair Market Rent is important because it determines rent vouchers amounts for government assisted housing programs such as Section 8 Housing Choice Voucher Programs.

Faster Repairs, More Jobs for Tenants

L

AST MONTH NYCHA announced the launch of a new apprenticeship program with the Building Construction and Trades Council (BCTC) of Greater New York that will benefit residents in two ways: faster repairs and access to union jobs and training. The agreement will impact major repair projects such as construction rehabilitation and new building construction.

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DEAR NYCHA RESIDENT,

What Would You Do With Your Refund?

R"eceived a tax refund this year? Use it to your advantage during our spring training workshops and apprenticeship orientation programs.

What Would You Do With Your Refund? 2015 ANNUAL PLAN MEETINGS

Highlights of the meeting presentations can be found at:

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The first FBP cohort is comprised of 21 students representing all five boroughs. Students were selected through an application process; most of them had prior food business experience. Joann also notes that some had prior organizational experience but nothing related to food. The students participated in a 10-week training program that provides 28 hours of class time over a ten-week period. Classroom topics include developing a business concept, assessing the competition, capacity-building, marketing, and operations and management. At the end of the course, all participants will have the knowledge to develop a business plan and a funding strategy, plus a new network of contacts for future advice and support, additional guidance from the instructors and mentors.

Following a presentation of their business plans to an evaluation committee, all students complete an application for the second step of the program, during which five of these students will have the opportunity to launch their businesses using the BreadKitchen incubator space for six months. They will also get funding to pay for licenses, permits and space for six months. They will also get assistance writing their business plans to an evaluation committee, as well as mentoring from instructors and mentors.

The applications will be reviewed by a team of experts representing capacity-building, licensing, and funding. The five finalists will be announced in mid-April.

Among the students’ business ideas are a healthy baked goods business; a “new” soul food restaurant where “classics” are updated with healthier ingredients; catering services and event planning; a “casual Caribbean” eatery; a restaurant called After Five for “people who’ve had a rough day” that will open from 5:05 pm to 5:05 am for folks who’ve had a rough day and need to treat themselves.

NYCHA will offer two more FBP courses this year, one beginning in May and one in September. For more information on the program or to apply, visit www.opportunities.nyc.gov/food or call 1-718-289-9100.

OPENING SOON!

FOOD BUSINESS PATHWAYS’ GRADUATES AND THEIR BUSINESSES

Michelle Butterfield
Eastchester Houses
Goal: Own a bakery
Named for her two granddaughters, Skylar and Jane, Michelle’s SkyKnead Bakery is halfway there to becoming a reality thanks to Michelle’s concerted fundraising efforts. Michelle plans to launch in Yonkers.

Sarah Stevens
Casa Houses
Goal: Owing a small restaurant
Attention hard working Manhattan folk. Sarah plans to open After Five, an adult-only restaurant that will open from 5:05 pm to 5:05 am for folks who’ve had a rough day and need to treat themselves.

Lancelot Brown
Van Dyke
Goal: Open a casual, elegant Jamaican restaurant
This native of Jamaica plans to open a casual, elegant authentic Jamaican restaurant in Canary. He’s already identified a food manager, banquet manager, marketer, and four cooks, and he’s developing a fundraising plan built on crowd sourcing, bank loans, and support from family and friends.

Meredithe McKellar
Van Dyke
Goal: Food truck, on site sales, maybe even a storefront
Meredithe has launched a range of delicious dessert packages in reusable Mason jars in various sizes. Selections include banana pudding and peach cobbler. Meredithe’s already using the internet to stimulate sales, and she is working on a comprehensive business plan needed to secure a lease for a storefront.

Joann Poe
Patterson Houses
Goal: Open a bakery
Joann’s Elegant Cakes and Confections will feature cupcakes, pies, tarts, and candles made with all natural ingredients. Joann also plans to develop a comprehensive planning and decoration and hopes someday to have a mobile dessert truck.

Anthony Robinson
Van Dyke
Goal: Envisions a small restaurant serving classic American fare
CASA – that stands for Cynthia (his mom), Anna (the grandmother), south ern (the heritage) and American (the dream) – is Anthony’s American soul food restaurant concept. The plan is to open this home cooking haven in Brownsville.

Anthony Robinson, Jaynine Taylor, Sherri Roper, Shadmiei Jerningham, Katrina Kelly, Meredithe McKellar, Joann Campbell, Stephanie Anderson-Maynard, Tarsha Harrison.


(+ to L) Joan Poe, Michelle Butterfield, Vanessa Dixon-Murdoch, Cherylene Cross, Robin Alexander, Lefondra Chapman, Lancelot Brown, Shigito Conley, Nolaye Fitoss Dap

FOOD PATHWAYS PROGRAM

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Anthony Robinson – C.A.S.A. Café
Cherylene Cross – Cherylene Gourmet Dogs
Jaynine Taylor – TaylorMade Creations for All Occasions
Joann Poe – Joann’s Elegant Cakes
Katrina Kelly – Kooli Kitchen
LaFondra Chapman – Eva’s Comfort
Shadmiei Jerningham – Every Joyful Box
Sherri Roper – Chef Sherri’s Catering
Shigito Conley – Rita’s Tex-Mex
Simona Campbell – Emma’s Caribbean Cuisine
Stephanie Anderson-Maynard – Im Victorious Creations
Tarsha Harrison – Cocoa Puffin Soul
Vanessa Dixon-Murdoch – The Queen’s Palace
Lancelot Brown – Jamaican Grill
Marcus Butler – Hungry Haute Group Inc
Meredithe McKellar – Simply Delicious
Michelle Butterfield – SkyKnead Bakery
Feyide Fatou Dopp – Chef Mayne
Robin Alexander – Lady Ana’s Soul Food
Sarah Stevens – After 5

John Childress says this class is one of the best he’s taught in over 20 years as an entrepreneurship instructor.

+ continuación tras las imágenes...
Find out if you qualify for Medicare approved over-the-counter (OTC) benefits. AlphaCare of New York offers Medicare Advantage plans with additional benefits. Our members may receive up to $900.00* per year in OTC benefits. AlphaCare members receive a pre-paid OTC card upon enrollment to use at participating retailers to purchase eligible OTC products.

*Based on the plan of enrollment, you may use up to $15 or $75 a month.

AlphaCare of New York is an HMO plan with a Medicare contract. Enrollment in AlphaCare of New York depends on contract renewal. The benefit information provided is a brief summary, not a complete description of benefits. For more information contact the plan. Limitations, copayments and restrictions may apply. Benefits, formulary, pharmacy network and copayments may change on January 1 of each year. This is an advertisement.

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