



THE CITY GARDENS CLUB
of
NEW YORK CITY

The City Gardens Club is a unique educational organization dedicated to fostering an appreciation of the natural environment especially among young people. It encourages preservation, restoration and development of green spaces throughout the city. Founded in 1918, the club is a non-profit, tax-exempt organization run by its member-volunteers.

It supports a number of projects including scholarships for science teachers in the New York City public schools so they can participate in advanced nature study seminars at the botanical gardens in the Bronx, Brooklyn and Queens or at the Horticultural Society of New York. The club also makes grants to selected community gardens and environmental outreach programs in underserved neighborhoods. The National Audubon Society has awarded the club a special citation for its Nature Kits, which give public school children hands-on exposure to leaves, shells, seeds and other natural specimens.

For the past eight years, the club has sponsored an annual forum bringing together activists, city officials and private citizens to discuss timely environmental issues for the benefit of club members and the community. Among the topics presented at past forums have been Sustainable New York—The Next Ten Years; Water—Our Most Essential Resource; and Living With the Forces of Nature.

THE CONSERVATION COMMITTEE OF THE CITY GARDENS CLUB

The mission of the Conservation Committee is to educate the club's members and the community about relevant environmental issues, to further the greening and beautification of the city and to educate children about nature and the environment.

In addition to presenting its annual forum, the committee is charged with researching and recommending a project that will make a significant difference in an underserved neighborhood and funding it with the proceeds of a club luncheon held every few years. The committee also oversees how the recipients use the money. Projects in past years have included: plantings and a children's nature walk in St. Nicholas Park in Harlem, two green roofs on the Alfred E. Smith High School and Rocking the Boat in the South Bronx, and a restoration and expansion of the education program at Von King Park in Bedford-Stuyvesant, Brooklyn. A recent award funded restoration of two beaches in the Rockaways, devastated by Superstorm Sandy.



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Feeding NYC - How 8 Million People Get Their Food
January 13, 2016

Richard Coraine, Chief Development Officer, Union Square Hospitality Group. The man who helped Danny Meyer create and nurture such notable restaurants as Eleven Madison Park, Untitled at the Whitney Museum, and Maialino—not to mention the ever popular Shake Shack—Coraine is a combination of businessman and foodie. He has an associate's degree in culinary arts from the Culinary Institute of America along with a degree in business from the University of New Hampshire's Whittemore School of Business and Economics. Having once run his own restaurant in San Francisco, he now oversees the development of new restaurants and other projects for Union Square.

Eric Goldstein, Chief Executive of the Office of School Support Services, New York City Department of Education. To get one million school children to eat right is not easy and Goldstein relies on hard data and sometimes subterfuge to make improvements and contain costs in New York's public school food program. When numbers showed that too many kids were coming to school without breakfast, he instituted and heavily promoted breakfast-in-the classroom. But the kids never noticed when he substituted whole wheat for white bread on the bottom half of burger buns. A Cornell and Oxford University graduate, Goldstein says the weirdest food he ever ate was kangaroo.

Gerard Lordahl, Director of the Open Space Greening Program, New York City Council on the Environment. A community garden activist for more than 20 years, Lordahl has travelled the world studying the issue of hunger and how municipalities can help alleviate it by allocating some of their tax dollars to community gardens. Not only do the gardens serve as community centers making neighborhoods more liveable, he says, but they can also be a source of locally grown food and an educational tool for schools. Lordahl has a degree in horticulture from Cornell University, and gardens in his Brooklyn backyard growing heirloom tomatoes in containers.

Kate MacKenzie, Director of Policy and Government Relations, City Harvest. A registered dietician with a master's degree in Public Health Nutrition from Columbia University, MacKenzie works to reduce the underlying causes of hunger in New York. Not only does she develop programs, policies and private-sector actions to bring about long-term change in the city's vast food system and improve community food security, but she also partners with government and local authorities to support improved access to affordable, healthy food for many New Yorkers.

Jennifer Rothman, Director of Education at Stone Barns Center for Food and Agriculture. Since 2012, Rothman has been responsible for educating children and their parents about healthy farming and cooking on this 80-acre working farm in Pocantico Hills, NY. "It's a delicious place to work," she says. A graduate of Colby College with a bachelor's degree in biology and environmental science and of John F. Kennedy University with an MA in museum studies, Rothman is the former vice president for Children's and Public Education at the New York Botanical Garden.

Ricky Wong, Director of Community Affairs, NYC Department of Health & Mental Hygiene. Food safety is a paramount concern for the Department of Health & Mental Hygiene, and it is famous for the letter grades it issues restaurants for their food preparation and sanitary practices. Wong's job is managing a team that reaches out to neighborhoods and communities across the city to discover New Yorkers' health concerns and address them. A native New Yorker who graduated from SUNY Buffalo with a degree in Communications Arts, he is proud that he was raised and still lives on Manhattan's Lower East Side.