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A Sustainable Flatbush
Urban Gardens & Farms Initiative Event



GREENING FLATBUSH

GARDEN WHERE YOU ARE
JARDINERIA EN SU HOGAR

PLANTE KOTE OU RETE
посади свой огород

باغ، جہاں کہیں بھی آپ ہوں
آپনার ঘরেই বাগান করুন

Sunday, February 21, 2010

THANK YOU!

Thank you to our amazing event planning crew, interns, and volunteers:

Keka, Xris, Mela, Renee, Rodney, Nicole, Maria, Dassa, Afroza, Jewells, Graziano, Nick, Magda, Erin "Pigeon", Sabrina, and Brandon.

Thank you to all our wonderful presenters and sponsors!

And thank you:

Dorchester Senior Center
Brooklyn College Student Center
Brooklyn Botanic Garden

Music by Azmatec

Sustainable Flatbush brings neighbors together to mobilize, educate, and advocate for sustainable living in our Brooklyn neighborhood and beyond.
www.sustainableflatbush.org



PRESENTER BIOS

Maikel Carder "Seeds, Soil, and Sunshine"

This workshop will cover what to grow, where to grow it [indoors, outdoors, in the ground, in containers] and how to grow it. Participants will learn how to prepare soil, plant seeds and care for seedlings, and how to grow herbs and microgreens on the windowsill.

Maikel Carder has been gardening all his life [60+ years] and is a confirmed "foodie". He is active in local urban gardening and other efforts to re-invent daily life on a more simple, sustainable and satisfying basis.

Emily Goodman "Gardening for Children"

Park Slope resident Emily Goodman never really appreciated plants until she moved to New York City and realized she missed seeing green. She studied horticulture at the New York Botanic Garden, worked briefly as a professional gardener, and is now a full-time freelance writer and editor with a special interest in writing and teaching about plants. Her award-winning children's book PLANT SECRETS was published by Charlesbridge in 2009.

Nicole J. Caruth "Cooking Tips from a Just Food Community Chef"

Nicole J. Caruth has been a Community Chef with Just Food since 2009. When she's not giving cooking demos, she primarily works as a freelance writer and visual art curator. She contributes a monthly food-art column to the PBS-affiliated blog, Art:21; and frequently pens reviews for the contemporary art e-journal ...might be good. Her writing has been published by the Brooklyn Museum; Studio Museum in Harlem; Brooklyn Fine Arts Magazine, and Gastronomica to name only a few. She is currently organizing an exhibition about food for the Center for Book Arts in New York. Her companion book -- a cookbook featuring recipes by contemporary artists and art world professionals -- will be the first in an ongoing series. Both projects debut next spring. Caruth resides in Prospect Lefferts Gardens.

Maya Nayak "The Windowfarms Project"

Windowfarms are vertical hydroponic systems made of recycled bottles and used indoors to grow veggies year-round. The Windowfarms Project combines social media, urban farming and open-source product development to provide city dwellers with the tools to grow food and cultivate their understanding of agriculture and collaborative change-making. Please visit www.windowfarms.org to see photos/additional information.

Pieranna Pieroni "Composting with Worms in Your Apartment"

Working with residents, schools, community gardens, and other organizations, the Brooklyn Compost Project offers workshops on both indoor and outdoor composting and provides technical assistance to gardeners, building managers, landscapers, and institutions who wish to compost.

Pieranna Pieroni is a Brooklyn Botanic Garden-trained Master Composter and educator who works with New York City public school students around school-community gardening and ecoliteracy.

Barry Schwartz "Seed for Change"

Barry Schwartz is a recent transplant to the Peoples Republic of Brooklyn, having moved here from being the medical director for a socialist youth movement camp in Liberty, NY, and before that cooking for Ananda Ashram in Monroe, NY. The skills he has learned along the way have culminated in starting "Seed for Change", a sprouting and microgreen workshop which features "Garden in a Bag", a simple way to grow sprouts. He also makes fresh tempeh out of many different types of beans and makes wonderful ghee. He is looking to start a collective kitchen in the area if anyone is interested or has feedback.

Lisa Maya Knauer "How (and Why) to Join the Flatbush Farm Share CSA"

The mission of Flatbush Farm Share is to make fresh organic produce available to any Brooklyn resident, regardless of economic status.

Lisa Maya Knauer is a member of the core group of Flatbush Farmshare. She is a professor of anthropology at the University of Massachusetts Dartmouth, where she is also involved in sustainability initiatives. She is currently helping develop a women's weaving cooperative and a micro-enterprise incubator focusing on women, immigrants and low-income residents in New Bedford, Massachusetts.

Madeline Nelson "Save the Campus Road Community Garden"

This gorgeous community garden and functioning ecosystem has graced Brooklyn College since 1991. It's now endangered by the College's plan to build a parking lot on the garden site. The gardeners welcome you to see why we want to save the peaches and mulberries, azaleas and daylilies, a refuge for people, bees, and Brooklyn parrots.

Madeline Nelson is a freegan, bicycle activist, forager and avid gardener. She's especially interested in growing plants native to Brooklyn, as well as no-cost and very-low-cost food gathering and growing.