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DOWNTOWN



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PHOTOGRAPHY BY ANDREW MATUSIK.



ETERNALLY SUMMER

SOME PEOPLE ARE CALLING THIS THE HOT-VAX SUMMER. I’m calling it the “I wish more people would GET vaxxed” summer, but that’s a whole other column. I know one thing; the HOT part is accurate. As Neil Simon wrote in *Biloxi Blues*, “Man it’s hot. It’s like Africa hot. Tarzan couldn’t take this kind of hot.” My parents live in South Carolina, and I used to think, “Boy, I couldn’t take the summer down there,” but every day I look at my weather app and our temps are exactly like theirs. That doesn’t seem right. South Carolina hot, right here in New York, for days and days. And yes, New York is hot in the summer. I was born here, I know. But I just looked at the recorded temps for May and June. At the end of April and May, we had seven days over 80°, and three of them were closer to 90°. In early June, we had a string of five days that were above 90°, and at the end of June we had another series of five days that were in the upper 90s. Our spring was more of a fiery hell periodically broken by rain. And don’t get me started on the rain. OY GEVALT.

As I write this, the sun rising in the New York sky is bright red, providing us all with interesting Instagram moments. It is red because much of the West, and parts of Canada are on fire. According to a story in the July 21 edition of the New York Times, 80 large fires are burning across 13 American states, and many more are burning across Canada. In southern Oregon the Bootleg Fire is so big it’s causing its own weather system. I hate to be one of those Henny Penny types, but hey, I think the sky is falling.

Besides the always present, low-level panic of a person who lives on the banks of the ever-rising Hudson River, and the feeling that no matter what I do personally, at some point in the very near future we will either be on fire or underwater, I’m also a little concerned about how to create magazine content. I mean, if it’s hot in December, how do we put together a winter issue? Best places to get Iced Coffee? December beach wear is no longer for resorts, wear it right in your own backyard! It’s too hot to bake the holiday pies, go out for ice cream instead! It’s my job to think about this kind of stuff. #editorslife

In the meantime, welcome to summer in New York. We’re coming back by inches, we’re out here having our HOT-vax summer of ice cream, surfing the Rockaways, and slowly returning to an altered normal. Against all odds we bounce back. And we do that with the help of our friends and neighbors who give tirelessly of themselves, who go so far above and miles beyond to help the community thrive. People like Rosario Dawson, who has a busy career as an actor, but manages somehow to be a voice for everything from voting rights to empowering young girls and their families through the Lower Eastside Girls Club.

So, get out there, safely. Visit a farm, hang ten on a nearby beach, ride the Wonder Wheel, do some good, build your community, and grab an ice cream cone at one of the amazing scoop shops Downtown. Just eat it fast, because you know, it’s HOT. **DT**

Deborah L. Martin
Editor in Chief

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 MuddHouse Media PRESENTS

TOP OF THE WORLD

LESSONS FROM REBUILDING
THE WORLD TRADE CENTER


Business
RADIO
CH. 132

ONLY ON


JUST LIKE THAT, THIS HAPPENED

SUMMER THIS YEAR WAS A LONG TIME COMING. Let's be honest, 2020 was basically a big detour in a direction none of us were familiar with. We all learned how to work successfully at home, but some of us (like me!) cannot wait to get back into the office. I miss the camaraderie, water cooler chats, impromptu lunches, and heck, I even miss high heels.

The arrival of summer was also the first time in 15 months that many considered venturing out. I know for sure that Lower Manhattan residents hibernated like bears in the forest. Weeks would go by before we would see anyone on the esplanade. Then, just like that, New York City was once again buzzing with excitement. From Times Square to a ticker tape parade for our essential workers in the Canyon of Heroes, not one but TWO immersive Van Gogh exhibits, our beaches, to the historic amusement park and boardwalk of Coney Island, and we're back and open for business. Summer camp is in session, New York City pools are open, and maybe most importantly, baseball is back!

Who can complain? Well, let's not go that far: there's always something to complain about when one lives in a metropolis like New York City. But for now, let's pretend like it's all peaches and ice cream. And speaking of ice cream, our EIC Deb Martin covered the best ice cream shops in Lower Manhattan, and lucky me, this is one time when I made sure I was available to lend a hand. We also brought back our video segment Downtown Highlights with our two talented summer interns from Marist College, Marley and Samantha. We visited the ice cream shops with our video team because we wanted to help this community, even though we ourselves were struggling. And don't miss the chocolate, peanut butter and pretzel oat milk ice cream from Whipped Urban Dessert Lab on Orchard Street!

Catch Downtown Highlights on our website, where our girls of Summer 2021 even had the opportunity to cover a local protest. Hundreds of our Battery Park City neighbors from the newly formed Battery Park City Neighborhood Association turned out to #pausethesaws, staging a 24-hour watch at Rockefeller Park to stop the bulldozers from tearing down our trees and great lawn. We all agree that there should be an Essential Workers monument, but not in the green space where our children play and one of the only open areas where families were able to go to get through the pandemic.

As always, I'm proud of the work we do for this community and beyond. Since our 2010 launch, we have continued to support the Lower Manhattan community, making sure that we bring to life on our pages the people who give of themselves to help others. As always, we try to seek balance and perspective, grateful to have been able to continue publishing through the pandemic, maybe on a slightly slower schedule, but so glad to be here doing what we love. This issue is all about the givers, because there are so many people and organizations out there making a difference and we look forward to sharing a handful of their stories in this issue.

I also went on a very long road trip with Michael

Follow me on Instagram @graciedtm,
@downtownmagnyc, and on
downtownmagazinenyc.com

Fiedler, one of our regular photographers. We met five special farmers who practice responsible farming. We traveled to Pennsylvania, West Virginia, Ohio, and very far Upstate New York. In God's country, surrounded by magnificent scenery, we met hard-working folks who care about how animals are bred, the planet, and the food we put on our tables. A shout-out to our friend Bob Lewis of the Fulton Stall Market, who took time out of his busy days to introduce me to the wonderful farmers and chefs we featured in this issue. Like restaurants and other businesses, farmers had to pivot during the pandemic, and I learned so much about how they managed and persevered. We ate vegetables straight off the vine and learned that if we really want to, we can reimagine the farming industry. We encourage you to buy direct from farmers when you are able. You will be pleasantly surprised when you taste the difference. I know we were.

No matter how large or small, giving of yourself to those in need feels great. In the meantime, summer is rushing by. Stop, shut down your computer, put down your phone, get out, and enjoy the season.

Recharge, refresh and re-energize! **DT**



Grace A. Capobianco
CEO and Founder
Downtown Magazine

ADVISORY BOARD

ONE OF THE MOST ENCOURAGING AND UPLIFTING THINGS I've seen come out of the past year—and after 9/11—is the incredible desire of New Yorkers to help those in need. So many people willingly volunteered their time, expertise and money to support those most impacted by the coronavirus.

Last year, Silverstein Properties joined a group of property owners to launch “Project Parachute” to help keep vulnerable New Yorkers impacted by the COVID-19 crisis in their homes. We also partnered with the Downtown Alliance on a “Small Business Rental Assistance Grant” program, which offered immediate assistance to

storefront businesses that provided vital services to residents and essential workers in Lower Manhattan during the pandemic.

Reading this issue, it is really remarkable and inspiring to think about all of the incredible things many people have done - and continue to do. At our core, we are a community propelled by family values. Downtown-ers have always tried to be good neighbors and to enrich the community in which we live and work. We believe in giving back and supporting those in need. Philanthropy, goodwill, and care for others less fortunate are integral to who we are.

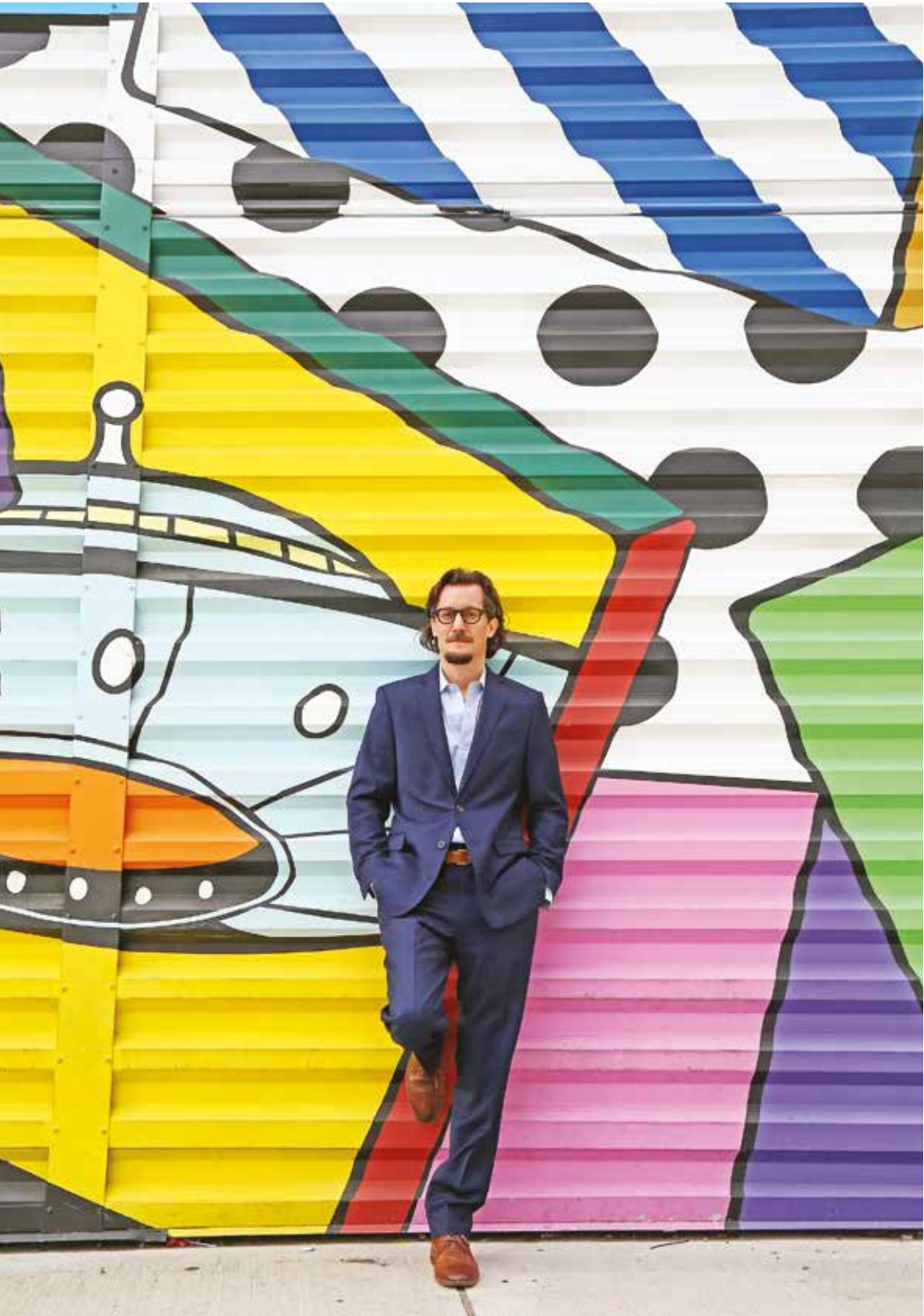
As we approach the 20th anniversary of 9/11, it is important to reflect on our collective mission to restore, revitalize, and reinvent Downtown Manhattan, and examine how the lessons we learned can inform our response to the devastation wrought by the tragedy of the pandemic.

To that end, I am delighted to announce the launch of *Top of the World: Lessons from Rebuilding the World Trade Center*, an 11-part series featuring the people at the heart of the historic rebuilding of the new World Trade Center. The special programming premiered on July 6 on Sirius Business Radio channel 132 and will broadcast for 11 consecutive weeks in the lead-up to the 20th anniversary of the 9/11 attacks.

Each week *Top of the World* will explore the rebuilding through the eyes of those at the center of the action. These individuals will share lessons learned from the recovery after 9/11, the challenges Downtown Manhattan has faced throughout the last two decades, and the insights they've gathered about how the city and the country can better recover and rebuild after the pandemic.

Among the major figures featured throughout the series are World Trade Center developer Larry Silverstein; former New York City Mayor Michael Bloomberg; WTC Master Planner Daniel Libeskind; National 9/11 Memorial architect Michael Arad; the architects and engineers behind the new World Trade Center office towers; Downtown Manhattan business and community leaders; the artists, filmmakers and photographers who have captured and documented the historic rebuilding effort; and our very own Grace Capobianco, who talks about how this neighborhood came back, gave back, and continues to thrive and evolve as we emerge from the pandemic and focus on the future. **DT**

DARA MCQUILLAN
Chief Marketing & Communications Officer
Silverstein Properties, Inc.



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Rory McCreesh founded Duce Construction Corporation, specializing in designing and constructing high-end homes and apartments in Manhattan, Westchester, Connecticut and New Jersey.

LAURA FORESE
Executive Vice President and Chief Operating Officer of NewYork-Presbyterian as well as an orthopaedic surgeon, Dr. Forese oversees a leading system in quality, safety, efficiency, and service.

ELIZABETH VELEZ
President of the Velez Organization and a member of the Board for Catholic Charities, New York City Police Foundation, and the New York City Property Tax Reform Commission. Appointed to NY Stands with Puerto Rico Recovery & Rebuilding Committee, Velez was recognized as one of the “Manhattan Power 50.”



SAUL SCHERL
Saul Scherl is President of the New York Tri-State Region at The Howard Hughes Corporation. Scherl has more than twenty years of experience in the realms of retail, residential, hospitality, and mixed-use real estate.



LUIGI ROSABIANCA
Longtime downtown resident and founding board member, Rosabianca lends his expertise on a wide array of subjects including real estate, political affairs, and architectural history, and is a frequent editorial contributor.



DREW NIEPONENT
A renowned restaurateur, “The Mayor of Wall Street” opened his first downtown restaurant in the '80s. Nieporent's Myriad Restaurant Group includes the TriBeCa Grill and Nobu.



DR. AMY B. LEWIS
Dr. Lewis is a nationally renowned medical expert in cosmetic dermatology. A Yale School of Medicine grad, she has been featured in national media as a dermatology expert, and has built a premier private practice specializing in cosmetic and laser dermatology.



CATHERINE MCVAY HUGHES
Member of CB1 for 19 years, Hughes spent eight of those years as its Chair, and for 13 years was Chair of CB1 World Trade Center Redevelopment Committee. Hughes has worked with agencies at the city, state, and federal levels.



SAMANTHA COX
Samantha Cox is Vice President, Creative, New York, at Broadcast Music, Inc. She also provides advice and supports myriad projects at the Center for Performing Arts at New York Presbyterian/Weill Cornell.



FRANK CELENZA
Dual-certified in Orthodontics and Periodontics, Celenza teaches post-graduate studies at institutions such as New York University and Rutgers. He has offices in New York City, Scarsdale, and New Jersey.



JEFF SIMMONS
Executive Vice President of Anat Gerstein, Simmons has spent three decades in private and public sector communications, previously serving at the Alliance for Downtown New York.



ANDREW MATUSIK
Matusik loves collaborating with talented stylists, models, and artists and is devoted to creating striking images through great composition and beautiful light. For this issue, he photographed Rosario Dawson for the cover and feature on page 40.



CYNTHIA K. CORTES
Cortes was born and raised in New York City to a mom who emigrated from Ecuador. She studied at the International Center of Photography. For this issue she photographed Dawn Roberson in Hear Us Roar, (48), and Wen-Jay Ying and Laronda Butler beginning on page 14.



MICHAEL FIEDLER
Fiedler created the Working Journal Project using photography and handwriting to tell the stories of the people he encounters. He photographed Farm Life on page 56, and as always, has the issue's Last Word with Claudia Lebel on page 76.



MARIANA AGOSTINI
Agostini is a photographer studying at Fashion Institute of Technology. She specializes in photographing people, concerts, and nightlife in a colorful and energetic style. She photographed David Cotteblanche for Timeless Beauty on page 72.



JASON ORION
An emmy-nominated stylist, Orion has worked in print, film, television, red carpet, and salon for 15 years. He has worked on America's Got Talent, Grey's Anatomy, and GLOW among others. He styled Rosario Dawson on the cover and page 40.



JENNY LIN
Jenny Lin, makeup artist for cover star Rosario Dawson, page 40, found her love for film in her hometown of Austin, Texas, working with director Robert Rodriguez. Recent works include Queen of the South, and feature films such as We Can Be Heroes.



MARIA RILEY
Maria “Riley” is a Rockaway Beach-based photographer and writer. Embracing the Atlantic Ocean as a natural backdrop, she photographs surf, lifestyle, maternity, and micro-weddings. Her work has appeared in Oceans Magazine Tokyo, STAB Magazine, CNN, AM New York and Kelp Journal. She photographed Viewfinder on page 18.



WOURI VICE
A native New Yorker, Vice has dressed many of the industry's leading ladies, such as H.E.R., Andra Day, Alicia Keys, Taraji P. Henson, Kerry Washington, and Viola Davis. In 2020 he launched a luxury candle line—Vice by Vice. In this issue he dressed Rosario Dawson for the cover and feature on page 40.

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Since 1996, the Lower Eastside Girls Club has supported young women and gender-expansive youth of color throughout New York City in leveraging their inner power to shape a better future for themselves, their community, and the world. As an innovative learning hub, we model practices of community resilience and healing-centered engagement. By championing young people and channeling their curiosity and creative energy, we are transforming our world to one of “Joy. Power. Possibility.”

We are expanding our mission and service population with the launch of our **Center for Wellbeing and Happiness** with a core belief that the wellbeing of our members is intimately connected to the wellbeing of her family, her community, and her world.

LIVING ON ISLAND TIME

Tina Landau Lands on Little Island.

by Dan Metz photography courtesy Little Island

LITTLE ISLAND might be the most out-of-the-way hangout spot in Lower Manhattan. The lush, hilly island appears as though aliens stole a square piece of a picturesque national park and dropped it on the Hudson. Just off the pier, Little Island floats in green contrast to the roads and skyscrapers surrounding it. There is something uncanny about its existence. For one thing, you can see that it is supported by gray pilings, known as tulips, rising up out of the water. For another, the island has texture, undulating with landscaped hills that create vantage points with beautiful views of the city.

Tina Landau is one of the first residential artists chosen by the Hudson River Park Trust to enrich Little Island with cultural programming and entertainment. Landau is an award-winning writer, director, teacher, and vocal supporter of Little Island. As she described it, the island “feels a little like you’re going into Oz and you’re in an entirely other world.” Landau’s stint as resident artist will last for three years, during which time she will create and run some of the key cultural programming for visitors. This year, COVID has limited her and the island’s reach, but Landau has still managed to

plan a curated after-hours series, as well as the pride event Bring Your Own Beautiful (BYOB), which went off on June 26th. The after-hours series will be split into two events, the first focusing on female storytellers and the second on voices from the transgender community.

Participating in a residency like this wasn’t something Landau had planned. Initially, she had been approached by the park’s trust about a single event on Little Island, a revisiting of her 1994 piece “Stonewall.” When she came in for a first meeting, the setting of Little Island itself sparked inspiration and excitement and Landau began to overflow with new ideas. Several weeks later, she was offered the artist-in-residence position. “This inaugural season is all one giant experiment to put things out there and learn what works,” Landau noted, “and what needs to be adjusted for the future. What I love about this place and the people producing here is that there seem to be no limits in terms of content or imagination.”

In addition to the work brought by Landau and fellow artist-in-residence Michael McElroy to Little Island’s two stages, the park offers plenty of visitor programming,

from ballet to orchestral performances at the 687-seat wooden “Amph,” to smaller musical performances and weekly family art programming at The Glade, a smaller stage shrouded in white flowers. They even run events in “The Play Ground,” a central seating and hangout area surrounded by food trucks.

Even as COVID limited this year’s planning, it also gave Landau time to work on other projects. During the pandemic, she recalls, “I couldn’t be in a room with people, so I thought, ‘I’m going to turn this into a silver lining of finally having the time to create from scratch the dreams of the pieces I’ve had.’” In addition to a piece she’s currently working on to take place at Little Island next year, she’s also working on a musical, a TV show, and writing and directing for Steppenwolf Theatre, where she is also an artist-in-residence. “I’m hoping that over time Little Island will have the sea legs to be able to develop and offer something next summer that has a longer run and is created as a full-on theater piece,” Landau emphasizes.

Visiting Little Island is free, and tickets for events and shows are available online at littleisland.org. **DT**



Hair and makeup by
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POP ART

Laronda Butler is creating elegant and exuberant displays with the most ephemeral of materials.

by Dan Metz photography by Cynthia K. Cortes

EVEN AS HELIUM DISAPPEARS FROM THE PARTY STORES, balloon art has become a rising trend across the country. Laronda Butler is a trendsetter in the movement, riding the wave to the top as a balloon art creator and innovator. Recently, she displayed her art in a shop window on 5th Avenue and was featured as an instructor for Qualatex's Q Corner session at the 2021 World Balloon Convention in a seminar called "Color Me Pretty."

Butler started her career in visual merchandising, spending 15 years designing merchandise presentations and window displays. Though her time in visual merchandising ended as she went on maternity leave with her son, the hiatus didn't last long. As her son approached his first birthday, Butler decided she wanted to do something special using the skills she'd developed. And so she found the world of balloon art. She picked up techniques from YouTube to create interesting designs and unique colors, and looked to Instagram for insight into the work of balloon art professionals, dissecting the details of their work to inspire her own style. "You want to have a beautiful organic flow," she emphasizes, adding, "it took me a while to find my own."

The results were stunning and impressed guests who attended that first party. When other childrens' birthdays came around, parents started turning to Butler for new balloon displays. With the basics conquered, Butler drew on her experience and passion in the fashion industry for inspiration. Word got around, and Butler Balloons grew organically. Almost all her balloon displays are air-filled, with the balloons tied or strung together to create shapes, mobiles, or other sculptural designs.

Butler's specialty is creating unique balloon colors through hand-painting and a process called "double-stuffing," where the artist blows one balloon inside another to create a different color. Neither technique is new, yet Butler's unique colors draw attention with gold foil designs, leopard-print, python, and more. She has also created her own unique finishes, which she calls "Lux Finishes," that create stunning patterns and designs. Her unique coloring techniques formed the core of her "Color Me Pretty" class at Qualitech's Q Corner, a class she plans to expand in the future. "I will start offering classes soon," she notes, "to instruct other artists how to create so many of these looks. They are all very fresh, unique, and new to the industry, so everyone's trying to figure it out."

Since founding her company, Butler has experienced some big victories. In addition to her Fifth Avenue display and Q Corner feature, she has also done displays at chic hotels including NoMad and Crosby Street. She has even been approached by some big-name celebrities on multiple occasions, though for now she prefers to keep celebrity clients anonymous.

For Butler, her company and passion both stem from the same inspiration that started her on her journey: her son. "I wanted to create something beautiful for my son to be proud of and potentially to be passed down to him. Everything that I do, the driving force is my son and I just want him to be proud of his mama." butterballoons.com **DT**



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TALKIN’ BOUT REGENERATION

*Wen-Jay Ying Brings Regenerative
Agriculture to Your Table*

by Dan Metz photography by Cynthia K. Cortes

FOR WEN-JAY YING, A DECADE IN NEW YORK and years working in independent music imbued her with two qualities: a can-do attitude and a love of community, both of which fostered the Local Roots Cafe and Market as a local, organic food hub focused on regenerative agriculture. With a menu full of Asian-inspired dishes and a broader focus on healthy living, Local Roots Cafe and Market is a light-filled backyard space open for events and rentals. Customers can purchase food readymade or as packs of ingredients to make their own dishes at home, DIY-style. The Cafe is also the hub for Local Roots, a local company providing farm-fresh produce developed locally and grown with regenerative agriculture practices. With Ying’s food markets and home deliveries serving as a New York staple for more than a decade, the Cafe and Market together signal that she’s now ready to set down her roots.

Local Roots is many things— a delivery or pickup food subscription service, a local market, a community organization, a cookbook, and an inspiration. Subscribers can select from package options that vary by size and contents from single or family and standard or vegetarian. They can then choose to either pick up their subscriptions at one of Local Roots’ weekly pop-up markets or pay a premium to have the food delivered to their door. Far from being just a simple pickup spot, Local Roots works to build community with representatives at each site available to discuss seasonal delights or recommend recipes for each package. “So much of what we do is really build community,” says Ying, “and we love meeting our customers face to face. They’re really our family in New York.”

At the core of Local Roots’ mission is regenerative agriculture. Ying explains that while “Certified Organic” farming focuses on practices that avoid major harm to the land, regenerative agriculture takes the process one step further by seeking to repair the land as it’s being used. One of the easiest ways to tell the difference, Ying says, is to ask the farmer about variety. “Organic farms might have fields and fields of just lettuce versus these smaller farms that could be practicing regenerative agriculture: they’re going to have lettuce but also squash, cucumbers, peppers. They are constantly changing the varieties, which is actually what nourishes the soil.”

The new cafe will be a test for Local Roots and for Ying, who has had to learn everything about the business so far from scratch. It comes on the tail end of another big test: COVID-19. The start of NYC’s lockdown meant an explosion of new subscriptions for Local Roots at the same time as pop-up markets became an impossibility. Ying had to scramble, hiring new staff, shifting logistics, and problem-solving. She had to shift her service entirely to delivery within 48 hours and hire ten times the staff. “That was definitely a challenge. It’s still a challenge we face because New York City still isn’t back a hundred percent. But every day with a



small business, you’re learning how to do something new and addressing issues that pop up, and it definitely gave us the ability to grow.”

When it comes to making a difference and getting involved, Ying’s answer is simple: “Buy our food. The reason why Local Roots exists and the reason we make it as easy as possible for consumers is that we know that this is the easiest and most powerful way for people in their everyday, busy lives to actually make an impact on the earth and the environment. There are so many different things you’re supporting when you just buy one product,” Ying emphasizes, concluding, “then you eat it and that’s all you have to do to know that you’re doing a million other great things for the world.” *localrootsnyc.com* **DT**

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SURF CITY

When you're deep in the concrete jungle, it's easy to forget that New York is surrounded by water.

by Deborah L. Martin photography by Maria Riley

FROM THE HURLY BURLY OF CONEY ISLAND TO THE PRISTINE SANDS of Fire Island, New York has its fair share of spectacular beaches, each with a unique identity and set of devoted fans. Many people from outside the city often don't realize that New Yorkers can be beach dwellers, and though they may carry that distinctive *Noo Yawk* accent, they actually share more in common with the surf culture of Maui or Malibu than the denizens of Gotham City proper.

The Rockaways, stretching from Breezy Point to Far Rockaway, have both a deadly rip current and a shifting sandbar, though they also have some tasty summer waves. Professionals and amateurs alike wax up their long boards when the waves roll in, making these city beaches seem a world apart and yet only a subway or ferry ride away. Maria Riley lives in the Rockaways and spends her time capturing the poetry and drama of this stalwart community on the edge of the Atlantic Ocean, adjacent to the greatest city in the world. As the Ramones once said, "It's not hard, not far to reach, we can hitch a ride to Rockaway Beach."

Follow Riley's photo journey on Instagram @lifeofrileynyc **DT**

ICE, ICE BABY

This summer, sample frozen treats all over town.

by **Fernanda Mueller** photography by **Deborah L. Martin**

WITH TEMPERATURES RISING IN NEW YORK, it's time for an ice cream break. Whether you prefer a classic scoop or a swirl of soft serve, unusual flavors or classics like vanilla, chocolate, and strawberry, these iconic ice cream shops have got you covered. We'll all scream for ice cream!



LADURÉE has a full menu of summer treats like milkshakes, sundaes with flavors like lychee, hazelnut, and raspberry, and ice cream sandwiches transformed by their famous macarons.



LADURÉE

We all love ice cream sandwiches: the contrast of a soft cookie with refreshing ice cream can truly make the perfect summer dessert. Yet this time, Ladurée ups the ante with their ice cream macaroon. This summer, new seasonal crème glacée in strawberry and coconut are perfect when sandwiched between Ladurée’s famous macarons. “We planned the summer menu with our chefs and had a mix of inspiration with new ingredients we fell in love with as well as our classics, of course, such as the rose flavored ice cream”, says Elizabeth Holder, CEO of Ladurée US.

Besides the new ice cream flavors, the special summer menu includes eclairs, small ice cream and sorbet cups in various flavors, milkshakes, sundaes, and Holder’s personal favorite: The Vacherin, a special ice cream cake made with either vanilla and raspberry or vanilla and chocolate. Holder adds that this makes the ideal summer desert and reminds her of her childhood, reminiscing that “the Vacherin Glace was my birthday cake growing up in France and it is charged with memories”.

398 West Broadway; 20 Hudson Yards; laduree.us



SOFT SWERVE was the first to bring ube-flavored soft serve ice cream with its brilliant purple hue to New York City. Equally delicious, their frozen hot chocolate is served in an iconic New York coffee cup.



SOFT SWERVE

Soft Swerve caught New Yorkers’ attention as the first to introduce *ube* ice cream, made of a traditional Filipino flavor that is prepared with brightly-colored purple yams. The shop’s amazing flavors happen to come with Instagram-worthy looks, especially when topped with colorful Fruity Pebbles or tiny marshmallows. As co-owner Jason Liu notes, “To get the flavor as pronounced as it is, we use premium fresh yams as the core ingredient. We take the extra step to procure raw yams for our kitchen where we clean, cook and mash them into a creamy paste. We then blend it into the best dairy New York State has available. The combination of fresh yams and exceptional dairy creates the distinctive taste that our customers have grown to love and come back to time after time.”

While *ube* ice cream is the shop’s signature, Liu and partner Michael Tsang also offer a number of other unique flavors, including black sesame and matcha green tea, made with matcha imported directly from Japan, which may take up to 2 months to arrive in-store. “While the wait for this ingredient can be quite lengthy, we believe the matcha that we’ve found is unrivaled in terms of its flavor and its ability to blend well,” Liu explains.

Beyond Soft Swerve’s regular flavors, seasonal tastes like Almond Cookie and Lychee are also back for the summer.

85B Allen St.; 379 3rd Ave; *softswervenyc.com*

MOCHIDOKI

For those looking for unique culinary sensations, Mochidoki is full of surprises. Customers can explore all the possibilities of mochi ice cream while tasting surprising flavor combinations. “We incorporate internationally-sourced and high-quality ingredients, like nut butters, fruit purees, and natural pastes and powders to create flavors that are non-GMO and transparent. Our co-founder, Ken Gordon, trained alongside Japanese pastry chefs, dairy scientists, and food technologists to inform our business and diligently research the science and history of this hand-held treat,” says Christopher Wong, Mochidoki co-founder.

Besides the signature collection, which includes Salted Caramel, Coconut, Matcha, Red Bean, and Ube, two new options are available on their menu this summer: Turmeric Hot Honey, made with a vibrant and aromatic turmeric paired with sweet honey and a touch of heat, and Cake Batter, with notes of vanilla and sugar, reminiscent of classic birthday cake. They also offer seven vegan coconut-based mochi ice cream options, including customer favorites like Vegan Lychee and Vegan Passion Fruit.

176 Spring St; *mochidoki.com*



MOCHIDOKI creates artisanal flavor blends like hot honey and turmeric, wrapped in a traditional rice flour dough.



WHIPPED URBAN DESSERT LAB makes oat milk soft serve in combo flavors such as strawberry shortcake (below) and chocolate peanut butter pretzel. The shop also has oat milk pints in various flavors.

WHIPPED URBAN DESSERT LAB

Whipped Urban Dessert Lab proves that non-dairy ice cream can be just as good as regular ice cream. Oat milk, a more sustainably-produced ingredient, forms the ice cream's base and gives the product a significantly smaller carbon footprint than some of the competition. "Many of the non-dairy frozen desserts currently on the market rely on nut milks like almond and cashew, which cannot be consumed by those with nut allergies, or coconut milk which has an overpowering flavor. In addition, more people are searching for plant-based products that don't require a sacrifice in taste or texture different from the dairy-full products they may be used to," says Courtney Blagrove and Zan B.R, Whipped Urban Dessert Lab co-owners.

Cones and cups are made using a technique called Line & Layer, in which a soft serve artisan lines each vessel with crumbs and sauces, adds the creamy soft serve of your choice, and goes on to add more sauces and toppings while artistically hand-molding your dessert. Doing so ensures that you'll enjoy every texture and flavor from beginning to end.

With the strawberry shortcake and peanut butter pretzel cones already hits, Whipped Urban Dessert Lab will be offering a few new flavors this summer: **Blush Cake**, made with exquisite vanilla cake pieces folded into a blush strawberry and crème base, **PB Chocolate** with spoon-perfect chocolate paired with peanut butter chunks, **Cocoa Hazelnut** made using velvety chocolate elevated with hazelnuts, **Cookies & Crème 2.0**, a classic cookies & crème studded with fudgy cookie pieces, and **Malted Espresso**, a robust espresso ice cream flecked with malted crumbles.

95 Orchard Street; urbandessertlab.com



VENCHI is making Italian gelato and sorbetto with natural and vibrant flavors.

VENCHI

There's nothing more refreshing on a hot summer's day than gelato. With 140 years of history and stores located worldwide, Venchi is a must-go place to get such an authentic Italian treat. First created in 1878, in Turin, Piedmont, by Silviano Venchi, today the company has earned international recognition with more than 350 chocolate recipes, 90 gelato flavors, and locations in over 70 countries.

Venchi's gelato is made fresh daily using carefully selected ingredients such as Piedmont Hazelnuts, Bronte Pistachios and Sicilian Almonds. You won't find any coloring agents, flavorings, artificial thickeners, or palm oil here. Besides the amazing gelato, those who need an extra charge of happiness can treat themselves to a gourmet cone dipped in dark or milk chocolate *Suprema* spread, wrapped in grains and finished with whipped cream. This summer, Venchi will also be launching new flavors, including Pineapple Coconut, a Strawberry Gelato alternative with 50 percent less sugar, Banana Split, and Praline Gelato.

200 Grand St; Eataly Downtown and Flatiron NYC; Chelsea Market Basket; us.venchi.com



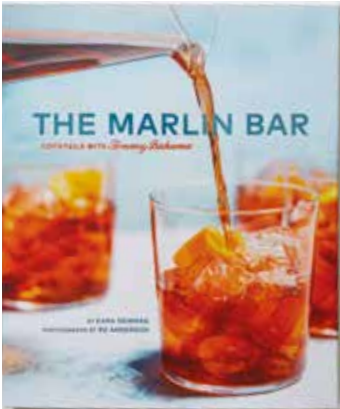
THE GOOD LIFE

At the Marlin Bar, cocktails are refreshing, food is piquant, and living is easy.

by Deborah L. Martin

TOMMY BAHAMA WAS FOUNDED in 1993 by two friends, Tony Margolis and Bob Emfield along with their wives, to cater to the customer who never wanted to leave the beach. Fast forward nearly thirty years, and what began as a menswear company selling printed silk shirts and tailored pants has evolved into a lifestyle company including men's and women's sports- and swimwear, a full line of indoor and outdoor home décor, fragrance, accessories, cookbooks, award-winning rum, an Airstream trailer, and multiple restaurants across the country. "Taking our guests someplace great" is truly a company mantra.

The Marlin Bar cookbook brings the island vibe home and includes some favorites from the Tommy Bahama bars and restaurants, alongside classic cocktails and tropical favorites. And because you'll need something to nibble on alongside cocktails, each chapter includes appetizer-style dishes to share. **DT**



CAPTIVA JUICE BLEND

- 1 cup** shrimp stock, fish stock, or vegetable stock
- 2/3 cup** ketchup
- 1/2 cup** Clamato juice
- 3 tsp** fresh lime juice
- 3 tsp** green Tabasco
- 1/2 tsp** granulated onion
- 1/2 tsp** granulated garlic
- 1/2 tsp** freshly ground black pepper

In a blender, combine all the ingredients and blend until smooth. Makes about 1 1/2 cups.



BAHIA SANGRIA

8-10 servings

- 1750-ml** bottle dry red wine
- 1 cup** brandy
- 1 cup** simple syrup
- 3/4 cup** pomegranate juice
- 1/2 cup** fresh orange juice
- 1** orange, sliced into 8-10 wheels or half-wheels
- 8-10** orchids, to garnish

Combine all ingredients, except the orchids, in a pitcher. Place the pitcher in the refrigerator for at least 2 hours or up to 24 hours.

To serve, stir briefly to mix. Serve over ice and add an orange wheel to each glass. Garnish with orchid.



TOMMY G&T

1 serving

- 1** piece lemon peel
- 1** thin cucumber wheel
- 1** fresh raspberry
- 5** juniper berries or pink peppercorns
- 2 oz** gin
- 5-7 oz** tonic water
- Dash of grapefruit bitters
- Edible flowers for garnish (optional)

Combine the lemon peel, cucumber, raspberry, and juniper berries in a wineglass. Fill with ice. Add gin, then tonic water, pouring each down the inside of the glass. Add the bitters and stir gently once or twice. Garnish with flowers.



CAPTIVA SHRIMP COCKTAIL

Makes 4-6 servings

- 1 lb medium** (20-25 count) shrimp
- 1/2 tsp** celery salt
- 1 cup** diced English cucumber
- 1/2 cup** diced tomato
- 1/4 cup** diced yellow onion
- 1 Tbsp** chopped fresh cilantro, plus sprigs for garnish
- 1 1/4 cups** Captiva Juice Blend (left)
- 5 Tbsp** fresh lime juice
- 5 Tbsp** green Tabasco
- 1** avocado, peeled, pitted, and diced
- Yellow corn chips, for serving

Peel and de-vein the shrimp, removing the tail segments; reserve the shells and tails to make the shrimp stock. Season shrimp with celery salt. In a steamer over boiling water, cook shrimp just until they turn opaque after 2 1/2 to 3 minutes. Remove shrimp from the steamer and let cool. Do not rinse shrimp, or the celery salt seasoning will wash off. Cut the shrimp into 1/2-inch dice. In small bowl, mix cooked shrimp with the cucumber, tomato, onion, chopped cilantro, and juice blend. Season with lime and Tabasco, and mix again. To serve, spoon into shrimp cocktail glasses or small bowls. Top each serving with diced avocado and garnish with cilantro. Serve with corn chips.

PHOTOGRAPHY AND RECIPES COURTESY © THE MARLIN BAR, COCKTAILS WITH TOMMY BAHAMA. BY KARA NEWMAN. PHOTOGRAPHY BY ED ANDERSON. CHRONICLE BOOKS. 2021.

CHEERSIN'

Refreshing cocktails for the hottest months of the year



FREIXENADE

- 4 oz** Freixenet Cordon Negro Rosé Cava, chilled
- 2 oz** Chilled lemonade
- Tip: Try raspberry or strawberry lemonade for a perfectly pink drink*

- 1-2** Full or sliced strawberries to garnish
- 2-3** Mint leaves to garnish

To a flute, add 4 oz (2 parts) Freixenet Cordon Negro Rosé Cava. Top with 2 oz (1 part) premium lemonade. Garnish with full or sliced strawberries and mint leaves .



NECTARINE MOJITO

By Ute Londrigan/Heimat New York

- 2 oz** Heimit New York Nectarine
- 2 oz** White rum
- 6 oz** Chilled soda water
- 6** Mint leaves
- 1/2** Lime, sliced in wedges

Add the mint and lime wedges to the bottom of a lowball glass and mix together. Add the nectarine liqueur, rum, and stir for a few seconds. Top with soda water. Alternatively, add the first ingredients to a shaker with ice, mix well, pour into a lowball glass, and top with soda water.



RHUBARB FROSÉ

By Ute Londrigan/Heimat New York

- 1750 ml** Bottle of your favorite Rosé
- 1 cup** Fresh or frozen strawberries
- 8 oz** Heimit New York Rhubarb liqueur

Pour rosé into a shallow pan and freeze for at least 6 hours. In a blender, blend the strawberries with the Heimit New York liqueur. Next, add frozen rosé and blend until smooth. Place the mixture back in the freezer until ready to serve.



APERITIF CULTURE

Haus is a wine-based, low ABV aperitif made in California with local herbs and fruit. It comes in several flavors such as grapefruit jalapeño, citrus flower, and lemon lavender.

- 3 oz** Haus, any flavor
- 2 oz** Prosecco
- Splash of Soda water
- Sliced citrus fruits for garnish

Serve on the rocks in a large wine glass. Garnish with your favorite citrus.



ASM WHISKEY COCKTAIL

- 2 oz** ASM Whiskey
- 1 oz** Lemon juice
- 3/4 oz** Honey
- 1** Small sprig rosemary for garnish

Combine all ingredients in a cocktail shaker with ice, shake and strain into a chilled coupe glass. Garnish with sprig of rosemary.



Elevate your cocktail (or mocktail) game with this flavorful syrup from master mixologist Remy Eldinary of Gupshup, a Bombay-inspired NYC restaurant by Chef Gurpreet Singh. The syrup is the star of the Ayurvedic Jackass, served in the bar.

LAVENDER TURMERIC SYRUP

- 1 quart** Sugar
- 1 quart** Water
- 2 tbsp** Ground turmeric
- 3 tbsp** Dried lavender buds

Boil until reduced, then strain.

SEE YOUR CITY

Celebrate the summer with friends and family.

by Samantha Doria and Marley Gifford



SEAPORT CINEMA, running through the end of August, is the spot to watch a movie this summer. Take advantage of the outdoors and enjoy dinner and a movie under the stars The Greens on The Rooftop at Pier 17. Titles include Toy Story, Remember the Titans, School of Rock, and more. Reservations for each movie are released one week before the show date at 10 am. theseaportnyc.com



POLAROID CELEBRATES KEITH HARING The legendary instant camera company has released its latest tribute, to artist and cultural icon, Keith Haring. The Polaroid Now camera body is covered in his trademark drawings, and the special film frames also feature the drawings. Get inspired by Keith Haring and record your summer of fun. us.polaroid.com

SHAKESPEARE IN THE PARK returns with a new production of Merry Wives, a Jocelyn Bioh adaptation of Shakespeare's Merry Wives of Windsor. The production, with an all-Black cast, is set in South Harlem amidst a vibrant West African community. Through September 18. publictheater.org



HELLER GALLERY presents "Melting Point" through September 5. The show is an amalgamation of glass and ceramic artists showcasing contemporary pieces. The gallery is in collaboration with Ferrin Contemporary, which has specialized in ceramic art since 1950. hellergallery.com



THE STATEN ISLAND FERRY is a classic New York City experience.. There is no better way to see the city from the water, especially since it is free! It is also a fun and unexpected place to grab a beer. Bring a friend, or many, and enjoy the ride. siferry.com



BRIC CELEBRATE BROOKLYN! FESTIVAL is coming back this summer at a reduced capacity on July 31 from 7:30 pm-11:30 pm in Brooklyn. Enjoy free music under the stars, by talented artists from all over the world including Ari Lennox, Ladama, Mr. Eazi, Skip Marley, Passion Fruit Dance Co, DJ Ali Coleman, and more. Reservations are required. bricartsmedia.org



THE BLUE NOTE'S annual Blue Note Jazz Festival runs through August 15. Founded in 1981 by Danny Bensusan, the Blue Note is credited with reinvigorating jazz in New York City. This festival is full of headliners such as George Clinton & Parliament Funkadelic, Chris Botti, Ravi Coltrane, John Scofield, Al Di Meola, and more. bluenotejazzfestival.com



THE JETTY JUMPERS JETSKI TOUR, starting in Gerritsen Creek, is the perfect way to add adventure to your summer! Take the Statue of Liberty tour and visit landmarks including Ellis Island, the Brooklyn Bridge, the Freedom Tower, the Coney Island Lighthouse, and more. The tour lasts about three hours. jettyjumpers.com



TURN OUT BY KARIM RASHID |
DOWNTOWN MANHATTAN

ENVIRONMENTAL IMPACT

Karim Rashid and Kickie Chudikova are designing exciting new public art for ImpactXDesign.

by Deborah L. Martin

THE BEST PUBLIC SPACES DON'T happen by accident. Designers, architects, city planners, and communities all play a role in deciding the best ways to create spaces available for the myriad ways the public might choose to use it. Whether it's open space versus art installations or an active sports field versus a quiet, contemplative oasis, these are some of the decisions that must be made when planning the smallest triangle to the vast landscape of Central Park. To that end, this year IMPACTxDESIGN held its first competition to showcase how design can impact public space.

Chosen from over fifty submissions, designers Kickie Chudikova and Karim Rashid each presented concepts using Caesarstone's Outdoor Collection as the primary fabrication material. Chudikova and Rashid will work closely with NYCxDESIGN, Caesarstone, the Design Trust for Public Space, Dumbo Improvement District, and Downtown Alliance to refine their design concepts for two installation sites to be unveiled this fall in Downtown Manhattan and Dumbo Brooklyn.

Turn Out by Karim Rashid | Downtown Manhattan
Rashid's proposal makes creative use of negative space by turning Caesarstone slabs on their side horizontally and cutting out abstract shapes that can then be repurposed to form a series of connected benches and tables. The design creates a range of gathering spaces, from semi-enclosed areas to long, linear seating and

playful zig-zag layouts. "At the moment, we are collectively experiencing a wake-up call from Mother Nature, urging us to think about slowing down, communicating honestly, consuming less, enjoying and appreciating our existence," says Rashid. "The Turn Out concept creates a space that engages curiosity and delight."

As one of today's prolific industrial designers, Rashid's portfolio spans product, furniture, lighting, and surface design, as well as brand identity, packaging, interior and building design.

Spiral of Life by Kickie Chudikova | Dumbo
Drawing inspiration from the waves of the Hudson River and the sculptures of Isamu Noguchi, Spiral of Life is an adaptive installation that offers a place to sit and re-energize while enjoying impressive vistas. This modular bench consists of waterjet-cut stone pieces connected by a single metal structure, forming an organic shape with a series of generously-sized individual seats for social distancing. Leaving no material to waste, Chudikova devised clever side tables fabricated out of cutouts from the seating. "Thanks to its modularity, Spiral of Life can be adjusted in size and shape," notes Chudikova. "It can work as a singular element, a pair of seats, a circle, or a continuous undulating wave, creating the ideal place to gather safely with friends and enjoy the fresh air outdoors."

Chudikova opened her eponymous Brooklyn-based studio last year, where she designs furniture, objects, and lighting. **DT**



SPIRAL OF LIFE BY KICKIE
CHUDIKOVA | DUMBO



STREET MUSIC

Alliance for Downtown New York’s Explorer in Chief Josh Katz shares his view of the city we love.

by Josh Katz photography by Josh Katz



Freedom Tower Kite

MOST PEOPLE DON’T GET THEIR DREAM JOB by entering a contest, but that’s exactly what Josh Katz did. His “dream job” was the grand prize in a contest run by the Alliance for Downtown New York, which drew over 700 contestants from across the United States and around the world. The video applications ran the gamut from laugh-out-loud funny to glamorous, but it was a timely side project that landed Katz the job. While New York went into lockdown, Katz took to his Brooklyn rooftop and began documenting the quarantine. The Alliance instantly recognized

Katz’s compassion, curiosity, and perseverance as a photographer and offered him the gig to document New York’s post-pandemic recovery. Katz is currently living and breathing Lower Manhattan from his summer home at Mint House at 70 Pine, named the best hotel in the United States on TripAdvisor. Katz’s first book, “On the Roof: New York in Quarantine” published by Thames & Hudson, is out in October with 100 percent of profits going to Doctors Without Borders. He shares some of his photos and observations here.

Tribeca Sailing

One of my early explorations of the neighborhood was from the water with Tribeca Sailing, a local company that runs private charter cruises of the harbor. I set sail with founder Captain Dave Caporale on his beloved 1964 Hinckley Custom Pilot 35s sailboat, named Tara. It was a refreshing break from city life and a great reminder of how easy it is to get to New York’s waterfront.

What the Float

One Sunday night in June, I went out to photograph Louise Nevelson Plaza, the City’s first public place named after an artist. I was surprised to find that, beneath Nevelson’s soaring black steel sculptures *Shadows and Flags*, the plaza had been transformed into a silent disco. I watched, and later joined along rather reluctantly, as two dozen dancers bounced among the sculptures with music curated for the space by local event organizer What the Float.

Ellen Winter

Back in May, the Alliance teamed up with En Garde Arts and The Tank to bring a live performance festival to Lower Manhattan. There were over thirty performances at three uniquely

downtown stages, including one inside a loading dock. Here’s a shot I captured of songwriter and self-described “sparkle enthusiast” Ellen Winter performing exuberant dark pop music to a socially-distanced audience under the shaded awning of 85 Broad St.

Blue + Billy Goat

The Alliance is founded on a mission to keep Lower Manhattan safe and clean, and they’ve been doing that job every day for over 25 years. One morning, I was fortunate enough to tag along with Blue, a longtime crewmember of the Alliance’s sanitation team who takes great pride in his work. As the sun peeked up over the buildings and before people started pouring into the streets, I captured him pushing the billy goat along his morning trash collection run.

PAC

I was fortunate enough to join Leslie Koch, President of the new Performing Arts Center (PAC), on a hard hat tour in May. Slated to open in 2023, the PAC is destined to become the gem of Downtown. The site is being constructed with 4200 tons of steel, a quantity normally used for a 40-story building, and yet the space is flexible,

customizable, and wildly imaginative. Movable walls and seating allow for eleven different theater configurations. Leslie proudly shared that the building takes flexibility and automation further than any theater in North America.

Cleaning Group of Four Trees

Dubuffet’s “Group of Four Trees” was the largest public artwork in NYC when it was installed in 1970 and it still impresses over 50 years later — especially when it’s just been power-washed. Located on the plaza at 28 Liberty, this sculpture impresses from every angle, and its wild distorted lines allow it to stand tall next to the striking vertical lines of its towering 60-story neighbor.

Statue of Liberty Cleaning

Visiting the Statue of Liberty is a widely underrated adventure for locals, one that is well-worth the trek. It’s moving to remember that this symbol welcomed over 12 million immigrants as they passed through the U.S. immigration portal at Ellis Island, and still stands tall in our backyard. You can also get a close-up look at the original torch that lit the immigrants’ way at the new Statue of Liberty Museum.

Tribeca Sailing



Statue of Liberty Cleaning



Cleaning Group of Four Trees



Blue + Billy Goat



What the Float

Urban Canyons

Downtown is full of fascinating streets flanked by skyscrapers on both sides. Each street becomes a canyon with its own microenvironment — different temperatures, wind, and air quality, which can hit you suddenly as you turn a corner. While mid-afternoon light is typically harsh and unpleasant for photography, it's fantastic in these canyons. This light is wildly unpredictable, bouncing off windows and catching on buildings to create the most splendid light baths surrounded by deep shadows. I love watching people engage with this light, some basking in the bright sun while others stoop in the shadows.

Trombone Player

Jon Noel plays impassioned trombone over pop hits, dancing like he's part ninja, part soldier, and part madman. He plays in the middle of the street, playfully antagonizing passersby and stopping every thirty seconds to punctuate his performance with an energetic shout. Most street performers play to make money, which is perfectly respectable. They use crowd-building tricks, stick to a script, and save a big wow for the end. But Jon seems to be playing for the love of the music, and every second of his performance feels like a grand finale. It doesn't hurt that the crowd loves him, too. Catch Jon on Broadway outside Fulton Street Station, rain or shine.

Nex at Battery Park

One of my favorite parts of city living is observing and documenting how people reinterpret public spaces for undesignated uses. Here's Adrian Richardson, an ultimate freestyle calisthenics competitor demonstrating his skills at The Battery. Follow Adrian @nexlevelnex.

Freedom Tower Kite + Governors Island Catch

Both were whimsical and fleeting moments captured on Memorial Day while at Governors Island. It's amazing how a five-minute ferry ride can transport you to a huge playground of kayaks, surrey bikes, kites, and catch.

Battery Park Flippers

Performance is alive and kicking Downtown. This talented group of street artists time their sets with the arrival of Statue of Liberty ferries to ensure they have an audience for their grand finale stunt, seen here. The Flippers do impeccable crowd work, including taking a survey on where everyone is from. Inadvertently, they've gained a pulse on the return of domestic travel.

Beekman Hotel Mixologist

I spent an evening documenting the inner workings of the Beekman Hotel. Here, their Head Bartender and Mixologist, Laura Chamorro, walks me through the making of one of her cocktail inventions, *6pm in Osaka*.

Tribeca Festival

Through this job, I've had the honor of working with the Tribeca Festival to cover their 20th anniversary event. I caught the premiere of 'Ricky Powell: The Individualist', a captivating documentary celebrating the life of a legendary New York Street photographer who toured with the Beastie Boys. Even as it started to pour, attendees dutifully pulled out umbrellas and raincoats to continue watching. Everyone was in such a trance from the film that getting wet didn't seem to matter. Beyond the incredible films and experiences, my favorite part of this festival was the community integration. While most premieres are behind closed doors for VIP audiences, Tribeca was outdoors, integrating with the city and welcoming of onlookers.



Urban Canyon



Governors Island Catch



Nex at Battery Park



Battery Park Flippers



Trombone Player



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FEKKAI

BARCLAY'S SPOT

HAPPY SUMMER! THE SUN IS FINALLY COMING OUT AFTER A CLOUDY, CLAUSTROPHOBIC YEAR. Now's a time for some careful celebration and excitement. This'll be the first time some of our four-legged friends see our beautiful city. For a New York veteran like myself, just the thought of it makes my little heart swell. In anticipation of summer, I chatted with some of our NYC neighbors about their hopes, loves, and ways they can give back and improve our town. **Franklin** is an 8-month-old Bernese Mountain Dog looking forward to his first summer taking walks along the beach and the West Side Highway with pawrents Sophia Nardone, who works in marketing, and Jay Chinnaswamy, who works in private equity. **Gardy**, an English Bulldog, is looking forward to getting their first bow tie for their visit to the horse track with pawrents Taylor Gifford, a financial planner in the fashion industry, and Kyle Garguilo, a student. **George**, a French Bulldog, is looking for what his pawrents have been calling the "Summer of George," with Ryan Hourihan, senior financial analyst at TD Securities, and Devon Milkovich, chief marketing officer at Cybint. **Rusty** is looking forward to visiting Mr. Chow in TriBeCa to try their famous satays along with pawrent Katie Newman, a public relations specialist. **Vinnie**, an Australian Labradoodle, is excited for a suave summer haircut and fireworks with pawrents Michelle, a private tutor, and Noah Chasin, a professor. **DT**



BARCLAY HUDSON, PAWBLSHER
Follow me on Instagram
[@downtownbarelay](#)

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FRANKLIN

"Always make sure to welcome fellow canines into the neighborhood. Whenever I see a pup I don't recognize, I always introduce myself and offer to show them around town and meet my friends at the Leroy Dog Run. New York City can be overwhelming for our fellow canines, so it's important we have each other's back."



VINNIE

"The best thing today's posh pup can do to help their fellow dog is respect boundaries and unlearn privilege. My pawrents and I support BLM, affordable housing, fighting the climate crisis, increasing global literacy, and adjusting income inequality."



GARDY

"My signature fashion accessory is my Yankee's jersey! I'm named after Brett Gardner, the Yankee player."



GEORGE

"The biggest problem facing New York dogs today is the lack of accessible greenspace. Most grass is off-limits to dogs, and the sidewalk can be a dangerous place to walk and play in with glass, trash, and hot pavement."



RUSTY

"My parents say I'm a COVID baby, so this summer I'm excited to see the famous Central Park and run around with the other doggies."

A proud part of NYC's creative hive with our work on **branding and editorial design**
www.glyph.nyc

G L Y P H



THE GIVERS

2021

Rosario Dawson

Dawson wears a linen top and pants by Mara Hoffman.

Rosario Dawson's life of creativity, collaboration, and service.

by **Deborah L. Martin** photography by **Andrew Matusik**

IN THIS PAST YEAR OF CHALLENGES, there has been a new focus on our shared history and how deeply and thoroughly our past influences our present and future. Because of this, along with a new realization of the true meaning of “essential,” we are suddenly creating space for previously silenced people to tell their own stories. Into this newly opened chasm, steps Rosario Dawson. A community activist who grew up among community activists, Dawson balances a thriving career as an actor with what she considers critical work: organizing and lending her voice to causes like voting rights, climate change, and female empowerment. “I think in this time of disinformation and misinformation, it’s much more critical that we’re all participating and using the abilities we have to champion a new and better way. A way that has justice and equity and love at its center.”

She is doing just that, whether it’s through her ongoing work with Voto Latino, an organization she helped found; as a board member of V-Day, the global activist movement to end violence against all women (cisgender, transgender, and those who hold fluid identities that are subject to gender-based violence); through her own sustainable fashion brand Studio 189; or through her work with the Lower Eastside Girls Club (LESGC). “I’m a Lower East Side girl myself. Knowing people within the community and being asked to come and do things with the girls, I just really fell in love with everybody there and their whole mission. I’ve been so grateful to be of service over the years.” From the organic beginnings of her relationship with the Club, Dawson now serves on their board. “I would have loved to enjoy those programs as a girl in that neighborhood. I was starved for a place like that.”

The LESGC was founded in 1996 by Lyn Pentecost and a group of mothers from NYCHA housing to provide economically disadvantaged girls and young women ages 8-23 a place to grow, learn, have fun, and develop confidence in themselves and their ability to make a difference in their world. Pentecost, who has since retired, appeared at the groundbreaking for the organization’s Center for Community alongside Dawson, in 2010. “Thanks to private individuals; foundations; city, state, and federal officials; banks; lawyers; architects; and developers, our girls and young women will soon be able to pursue their interests in a state-of-the-art, green building. This is a major victory for the girls and women of our community.” The building, on Avenue D, now houses residences, a planetarium, labs for technology studies, a digital media lab, screening rooms, and the Sound Design Studio for podcasting and audio engineering.

Dawson’s mother, who worked for the anti-violence organization Women Inc. in San Francisco, planted the seeds of activism early. “All of these community organizers have been spreading humanity and keeping the torch



of communities alive in this moment.” She continues, “They broaden community in a way that is multi-generational. It’s saying mental, emotional and physical health and access to healthcare and education are not exclusive to any one group of people.”

She is excited about the younger generation of kids who are forging their own paths to activism and community building. “These kids aren’t growing up under the restriction of having to wait till they’re older. When we were growing up, it was still an adult world. We had Saturday morning cartoons and that was it. We listened to what our parents listened to. We watched television as a family, you know what I mean?” She continues, “You didn’t have the agency to just really do your own thing.” She points out that kids now have an internal life that only a generation ago was unthinkable. “These young kids have 24/7 channels dedicated to them. They’re on cell phones at seven years old, and they’re looking at the people around them like, ‘I’m busy. This is what I like. I don’t ask you questions anymore. I Google

it.’ In the past, that level of privilege and agency was reserved for very few people.”

When it comes to privilege, it’s no surprise that Dawson is passionate about the idea of spreading the wealth especially in the creative environment. “It’s so important for us as human beings to have space to breathe and feel. My friend Courtney E. Martin’s husband John Cary did this really dope TED Talk on architecture and beauty and how important that is. You can have a functional building like I grew up in, but if it looks like a prison, it does something to you, mentally. If it looks grand and spacious and beautiful, it becomes inviting and inspiring. We’re so ‘go go go’ like machines all the time, and it’s so important to be connected to awe and beauty,” Dawson says she calls the Lower Eastside Girls Club Center for Community “30,000 square feet of awesomeness” for that reason. “It’s their home, it belongs to them. It’s not a place they’re going to be told to be quiet and stay in the corner, it’s theirs. And when you give someone a space like that, they expect all their spaces then to look like that. And that’s so cool.”



This page: Top and skirt, Studio 189.
Boots, Rosario’s own. Opposite:
Jumpsuit, Minimalist.



Dawson is passionate about this idea. “It’s profound that these girls are getting dynamic free classes and internships and stuff like travel and collaborations with other groups; everything from DJing to fashion to microscopes and building stuff with their hands and welding. I mean it’s just so comprehensive. And it’s not just for the girls, because they’re saying, ‘Hey, bring in your mom, your parents, let’s do gardening and cooking.’”

As for her career, which started with the controversial film *Kids* in 1995, she continues to break new ground, and has managed to carve a space for herself that includes acting in film, television, and on stage, as well as producing and, she hopes, directing. She thinks back to her early years in New York. “I see people really romanticizing New York in the 80s and 90s, and I’m so grateful to have grown up here and survived it. But the fact is, not everybody did. Even when everything was gentrifying and starting to look like it was getting better, there were a lot of people who were left behind, who didn’t have anybody to help them.” She thinks back to her beginnings. “On *Kids*, I got paid \$1000 and then my family moved to Texas. When I came back for the premiere my grandmother scrounged up some money so I could take a summer class at Strasberg. Hayden Christensen was in that class, Scarlett Johansson was in the younger class below me, it was pivotal for me. And I met my friend Talia (Lugacy) who I’ve done two films with.” Dawson and Lugacy have now collaborated on a new film, *This Is Not a War Story*, about PTSD and, as she puts it, “moral injury.” She says, “These are not the war stories that usually get told.”

Dawson is living the idea of intersectionality—with each of her projects feeding off the others, and all based in gratitude for the relationships she has forged over the years. “I just feel really grateful for the people that I’ve been able to work with and how we’ve been able to collaborate across all the different spaces.” She continues, “I’ve worked with, and loved, so many people who are doing work that I’m really inspired by, and I am so happy to be of service and have that be my busy work. I want that for everyone, to be able to look around and go, ‘Okay, the people around me are the people that help lift me, and I help lift them, and that’s enough.’” **DT**

Credits: Photography by Andrew Matusik, matusikphotography.com; Photography assistant: Jarrod Collins; Stylist: Wouri Vice; Hair: Jason Orion; Makeup: Jenny Lin.

"I want that for everyone, to be able to look around and go, 'Okay, the people around me are the people that help lift me, and I help lift them, and that's enough.'"



DOG DAYS OF SUMMER Samantha Sky Nunez, Lanese Mejia, Kiara Frye, Alyssa Sanchez, Isatou Fatty, and Jibeh Fatty from the Lower East Side Girl's Club with Rosario at Coney Island's Nathan's Famous. Rosario's top, Studio 189. Jeans, Rosario's own. Our thanks to Nathan's Famous for providing their legendary hot dogs for our shoot.



HEAR US ROAR!

From jazz to marriage equality to public health, these seven women are changing the many faces of philanthropy.

by Noemi Florea

ANA OLIVIERA

DAWN ROBERSON

MELISSA WALKER

YOLANDA JOHNSON

JUDITH KASEN-WINDSOR

NANCY YAO MAASBACH

CAROLE WACEY AND

DEBORAH OWENS

PHOTOGRAPHY BY CYNTHIA K. CORTES (ROBERSON)



ANA OLIVIERA
NEW YORK WOMEN'S FOUNDATION

“Philanthropy attracted me as a very effective tool to pay attention, to fund, to support solutions that were going at the root causes.”

WHEN ADDRESSING some of our most pressing demands today, there's a broad dichotomy to the various problem-solving approaches: one end might take on improvements incrementally, letting crises evolve naturally by the broader forces of social pressure and cultural slack. The other offers direct systemic change, pivoting funds and human resources to communities in need of a framework for creating positive change. Ana Oliveira, President and CEO of the New York Women's Foundation (NYWF), champions direct strategies for supporting women's needs, emphasizing “we need to be able to get more to the root cause” of the systemic barriers that can limit community resources. First initiating a career in philanthropy in the nonprofit sector in the 1980s, Oliveira's work was rooted in the crack epidemic, which she soon realized was the manifestation of a systemic crisis also affecting substance abuse, maternal health, and criminal injustice for women. “Philanthropy attracted me as a very effective tool to pay attention, to fund, to support solutions that were going at the root causes,” Oliveira reflects. With philanthropy, Oliveira emphasizes, “it can be an exceedingly strategic partner to those who are social engineers of solutions,” adding, “I'm particularly interested in engineers of solutions that have multiplying effects: that solve it for themselves and solve it for those around them. The orb of impact grows.”

At NYWF, Oliveira and her team are tackling women's needs to enable self-sufficiency for business owners and community leaders across New York. To target the systemic drivers of both opportunity and exclusion, Oliveira states that their approach is primarily “investing in people, so that their trajectory, their leadership, their solutions are augmented.” By supporting female leaders in their visions to foster equity and accessibility, the New York Women's Foundation has propelled small business growth, raised the voices of the #MeToo movement, and enabled equitable wages for women to support their families. Among some of their grantees are Hot Bread Kitchen, an entrepreneurship program training minority individuals for success in the food industry, and Tamara Burke, a women's rights activist best known for initiating the #MeToo campaign. While their grantees can be diverse in scope and strategy, they bear commonalities with what Oliveira termed “social engineers,” geared towards inciting systemic change through activism and framework development. “That's women in philanthropy: investing in women, seeing women as who we are — major problem solvers, major engineers of solutions,” Oliveira underscores, “the social engineers are incredible leaders because they are ordinary people doing extraordinary things.”

With post-pandemic recovery already underway, NYWF will be heavily focused on catalyzing crises in flux to enforce equitable policymaking for historically vulnerable and underrepresented populations. “We are investing in the rebuilding of New York City and beyond,” Oliveira confirms. Moving forward, the organization plans to present a strong emphasis on civic engagement to support positive local development, with “social engineers” at the helm of much work to be done. “We are funding and will be funding organizations that are creating policies that need to be implemented to sustain women in their homes,” Oliveira says. As with their three-year Hurricane Sandy Response and Recovery Fund, the COVID emergency fund and extensive post-pandemic resources will be available for years to come. “We know that underinvested communities can't rebuild with just one grant,” Oliveira emphasizes, acknowledging that no one actor can undertake New York's rebuilding, but rather philanthropic investments should be aimed at fostering collective efforts by community stakeholders.

To learn more about the New York Women's Foundation and find ways to support their work, visit nywf.org

37 YEARS AGO, we stood at the crux of a very different public health crisis: the HIV/AIDS epidemic, which has since taken over 700,000 American lives and impacted countless others. The creative industries, which have always served to welcome marginalized voices, was particularly shaken by the HIV/AIDS epidemic, causing a small group of individuals to form in 1984 as the Design Industries Foundation Fighting AIDS, known as DIFFA. When it came to supporting impacted communities, Executive Director Dawn Roberson described how members early on would help individuals affected by the public health crisis through “providing transportation to and from doctor appointments, delivering meals, and basic necessities that people struggling with an HIV diagnosis often needed.” As the organization evolved to support those most vulnerable to HIV/AIDS, Roberson noted that a pattern emerged: “Many minority and underserved populations, including disenfranchised members of the LGBTQIA+ communities, experience disproportionate access to healthcare and experience a much higher instance of homelessness and food insecurity,” including greater risk to social and environmental plights. With the COVID-19 pandemic exacerbating these disparities across communities nationwide, Roberson's team at DIFFA came to a consensus on the core motivations behind what support the organization would strive to give. “We're in the process of expanding our mission to include homelessness, food insecurities, and mental health issues,” Roberson states. The expansion marks the first time in DIFFA's history that the organization has officially declared their mission to address this umbrella of needs, signaling a greater sense of purpose to come.

Having “harnessed the resources of the design industry” for good, as Roberson puts it, DIFFA hosts an annual plethora of philanthropic events and initiatives geared at fundraising for direct action by partner organizations. “With so many amazing supporters in the design community, we have a unique ability to execute one-of-a-kind events and raise money for a cause that has drastically affected the creative community,” Roberson highlights, speaking towards the irreplaceable contributions designers can make through aid-based contributions. Cindy Allen, Editor in Chief of *Interior Design*, now serves as the Board Chair for DIFFA and remains revered for her contributions to philanthropy both as a designer and leader. From the funds raised by national DIFFA events such as Dining by Design, to local events including New York's Picnic by Design, support can be allocated to array of grantee organizations working with individuals affected by HIV/AIDS, homelessness, and food insecurity, including Services and Advocacy for LGBT Elders (SAGE) and Planned Parenthood of New York City, Inc. Beyond fundraising events, DIFFA also recently piloted the Specify with Care Alliance, a cause-marketing partnership with a host of brands offering a percentage of their sales to support DIFFA.

With the pandemic slowly drawing to a hopeful close, Roberson and her team at DIFFA remain excited for what the future holds. When looking back on her time with DIFFA, Roberson emphasizes, “To me, it is the best of both worlds, because we can make a DIFFA *erence* while working with some of the most talented, creative and altruistic people in our industry.” DIFFA's “entry into the world again” began on June 21st with the DIFFAPRIDE event at The Ready Rooftop Bar at the Moxy East Village, and will peak on March 22 with the return of their largest national fundraiser, Dining by Design.

To learn more about upcoming events and ways to support, visit diffa.org

PHOTOGRAPHY BY CYNTHIA K. CORTES

“With so many amazing supporters in the design community, we have a unique ability to execute one-of-a-kind events and raise money for a cause that has drastically affected the creative community.”



DAWN ROBERSON-
DIFFA

(DESIGN INDUSTRIES FOUNDATIONS
FIGHTING AIDS)



MELISSA
WALKER

JAZZ HOUSE KIDS

*“When I looked at jazz,
one of the things that I really
like about this music is how
it truly brings people together.”*

JAZZ SPEAKS A COMPLEX LANGUAGE: it’s a social art form that thrives on improvisation and collaboration, and yet it reaffirms community solidarity and underscores much of American Black history. Jazz music education aims for nothing less than building on these qualities while training students in musical technique and life-long skills of confidence, interaction, and preparedness. The Jazz House Kids studio in Montclair, New Jersey, was founded with these principles in mind by acclaimed musicians Melissa Walker and Christian McBride in 2002. In reflecting on the core purpose driving the studio, Walker reflects how “when I looked at jazz, one of the things that I really like about this music is how it truly brings people together,” adding that when uniting musicians of different backgrounds, demographics, and styles, “it just breaks all of those barriers.” Since its conception, Jazz House Kids has served thousands of students in the New Jersey/New York region and beyond, many of whom came from underserved school districts. Programs like Give an Instrument, Build a Musician support students with donated instruments, scholarships, and wrap-around services including transportation. “We are really committed to meeting students and families where they are,” Walker emphasizes, adding that “we’ve never turned a student away.”

Beyond the more tangible effects of musical training and support services, Jazz House Kids fosters a well-rounded community championing diversity and a sense of belonging for all of its students. “One of the hallmarks of the organization is bridging the gap in the arts,” Walker states, specifically referencing the gender gap often seen in jazz performance. Prompted by former student Zoe Obadia’s wish to “see more young women at the jazz house” several years ago, today the Chica Power program at Jazz House Kids takes on an annual cohort of fifty young women for jazz training in a safe, uplifting environment. With “Rise and Improvise” as the program motto, the residency includes lunchtime conversations with women succeeding in fields beyond music from law to science where students can “see themselves in these women” while gaining confidence in their own craft. “You can just see they are more confident, they have greater self-esteem, they are leaders in their own right,” Walker says.

To celebrate the many achievements students at Jazz House Kids make each year, every kind of event from “giglets” for the youngest students to complete concerts are hosted year-round. For the past five years, the organization has partnered with renowned art furniture gallery Ralph Pucci International for a series of Jazz Sets made of concerts and conversations between Christian McBride and guests like Wynton Marsalis, Diana Krall, and Esperanza Spalding. The sets include performances by select students and graduates of Jazz House Kids to take place at Ralph Pucci’s 18th Street location. “It’s really an intimate conversation and a concert to explore the creative process,” Walker notes, mentioning how “you experience Ralph Pucci differently because jazz is all about you, it’s all about your being as you walk through these spaces.” Later this summer, Jazz House Kids will also host the Montclair Jazz Festival for its 12th anniversary, and as Walker highlights, they’ll be “lighting up the downtown corridor of Montclair” with concerts and workshops throughout the months of July, August, and September. Noteworthy dates and events include the evening concert series Soundcheck Series on July 8th and 21st, day-long outdoor performances on August 7th and 14th, a Dinner in Blue on September 24th and the Downtown Jamboree on September 25th and 26th. All events are free and open to the public.

To learn more about the upcoming programs and ways to get involved, visit jazzhousekids.org.

PHILANTHROPY TODAY IS INHERENTLY GROUNDED in a quest for diversity, with some of our most pressing social causes revolving around underrepresentation and a lack of accessibility for vulnerable communities. For any movement seeking to address the needs of women, highlighting the unique challenges women of color face is a complex, yet necessary, task. Yolanda F. Johnson, president of Women In Development (WID), came to her role as a leader for women’s justice with insight into the barriers women of color face and how existing frameworks for change could be redeveloped to catalyze racial equality. As the first black president of WID in its more than forty-year history, Johnson came to the position after a decade in the organization and a lifetime in philanthropy. She mentions “always trying to champion women, whether or not it was women with COVID, women in fundraising and philanthropy, and people of color,” and pushing herself to “be that equalizer” between a diverse range of people with sometimes highly varying needs. Through her leadership at WID, she launched the Diversity and Inclusion Taskforce as president-elect in 2018, which aimed to address “how WID was going to be really intentional and strategic about moving its diversity efforts and inclusion efforts forward,” Johnson articulates. Her presence alone as a female President of color has had an impact on WID’s audience, with greater numbers of women of color joining to connect on issues of diversity and inclusion in a meaningful way. “It’s all about equity and inclusion,” Johnson emphasizes, adding, “if you don’t have inclusion, then you could have all the diversity in the world and it’s never going to go anywhere.” With the substantive efforts initiated at WID to authentically integrate a wide range of voices, Johnson’s notions towards a balance of representation and action are clearly well-evidenced.

Johnson is also a philanthropic leader in her own right well beyond WID, having founded a number of other ventures geared towards similar missions to propagate women’s justice. Among them is Women of Color in Fundraising and Philanthropy (WOC-FP), a platform for diversity in philanthropy with over 1000 members across four countries in just a year since its founding. As Johnson speaks towards raising accessibility for philanthropic initiatives, “with WOC we’re trying to dismantle the archetype of the philanthropist,” underscoring, “we’re telling everybody that they are philanthropists, whatever dollars you have to give.” This past year, Johnson also launched the Allies in Action Membership Network, bringing together non-people of color to join in philanthropy for racial equality. Allies in Action is a branch within Johnson’s eponymous consulting firm YFJ Consulting, which offers coaching and counseling for philanthropy, as well as customized portfolio advising. Across the board, Johnson has invested her time and talent into what has become a philanthropic expertise, and her plans don’t stop there.

This summer, Johnson and her many circles will be celebrating the one-year anniversaries of Women in Color in Fundraising and Philanthropy (WOC-FP) and Allies in Action. She also plans to kickstart her own giving circle, proclaiming “this is the age and the era of the giving circle.” With the COVID-19 pandemic bringing to light the many disparities in social and racial equality across our country, leaders like Johnson are focused on activating all individuals for philanthropy, regardless of income or status. As Johnson encapsulates, “every dollar counts. The word philanthropist, we’re trying to redefine it: it just means people who are for the good of humanity.”

To follow Johnson’s work and get involved, visit Women In Development at widny.org, Women of Color in Fundraising and Philanthropy at woc-fp.com, and Johnson’s firm YFJ Consulting with Allies in Action at yfj-consulting.com.

*“If you don’t have inclusion, then
you could have all the diversity in
the world and it’s never going to
go anywhere.”*



YOLANDA F.
JOHNSON

WOMEN IN DEVELOPMENT



JUDITH
KASEN-
WINDSOR

Edie Windsor was a pioneer of the LGBTQ+ community who became a symbol of marriage equality as the lead plaintiff of *United States v. Windsor*, a case widely known as a landmark legal victory for same-sex marriage in the United States. Following the death of her spouse Thea Spyer in 2009, Windsor later met her key supporter and future parter Judith Kasen-Windsor, who serves as the vice president of a large financial institution in New York. “Edie, to me, is about starting a movement of the LGBT community,” Kasen-Windsor says. “Since she passed away, I’ve just used her notoriety and her popularity to take this to another level,” she notes, adding, “Edie started this movement, and that’s how I want her to go down in history.”

Married in 2016, Edie Windsor and Judith Kasen-Windsor traveled to events across the country to speak for progressive rights up until Windsor’s death in 2017. “Going to an event with Edie was like going with Beyoncé,” Kasen-Windsor recalls, describing how “we would have to build a tunnel through the room to get her to her table. I mean, it was pandemonium.” Beyond Windsor’s lifetime, Kasen-Windsor has gone on to cement her legacy with street namings, community center endorsements, and scholarships. The Edie Windsor and Thea Spyer Foundation currently receives donations which are used to support projects for the LGBTQ+ community, such as the Edie Windsor Sage Center for LGBTQ+ Elders, the Edie Windsor Healthcare Center at Stony Brook Southampton Hospital, and the Edie Windsor Visitor Center at the Hetrick Martin Institute, all partnerships piloted by Kasen-Windsor. “We never thought it was just about marriage equality,” she states. “It was about showing people that gay Americans can live and love as they do.” Reflecting on the significance of these commemorations, Kasen-Windsor also underscores that “it wasn’t that long ago that we couldn’t get married. It’s so recent that it is so important for people to know her name and know what she did for the community.”

Among the key areas of focus for the Windsors’ philanthropy are supporting LGBTQ+ youth, research and advocacy for HIV/AIDS, mental health services, and transition programs for individuals coming out in gender and sexual orientation. “If you’re part of our community, we will always help you, we will always support you, and we will always protect you,” Kasen-Windsor declares. In 2015, the Windsors partnered with Lesbians Who Tech to offer a Coding Scholarship inspired by Edie Windsor’s work at IBM and which is still promoted by Kasen-Windsor. Their foundation also provides scholarship money to support the Gender and Women’s Studies program at Edie Windsor’s alma mater Temple University. Yet at the end of the day, Kasen-Windsor believes in empowering the individual beyond Windsor’s legacy, and opening the discourse to support a broader movement. “It’s not her legacy, it’s your legacy, it’s our legacy, and it’s our responsibility to pick up where she left off.”

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To support the movement for marriage equality and learn more about upcoming projects, visit ediewindsor.com
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NANCY YAO
MAASBACH

**MUSEUM OF CHINESE IN
AMERICA (MOCA)**

The global pandemic led to unprecedented consequences and brought to light the widespread need for cultural awareness. Asian-American hate crimes have shown the effects of deeply-embedded systemic discrimination, and those on the frontline battling this very different kind of virus include our educators, social activists, media workers, and museum curators advocating for marginalized communities across the country. In the heart of historic Chinatown, President of the Museum of Chinese in America Nancy Yao Maasbach is among those “redefining the American narrative to be more inclusive,” as Maasbach puts it, incorporating a centuries-old history of Chinese Americans into MOCA’s accessible educational space. “It’s really about broadening the American narrative,” Maasbach emphasizes, adding, “I’ve always believed that as an American, the broader narrative and creating space for that narrative will benefit this country.”

Opening up the discourse for Chinese-American history has come with a unique set of hurdles. To ensure accessibility for visitors, MOCA does not charge ticket prices in order to reduce barriers to entry as much as possible. As Maasbach recalls, “we made a decision at that fork: would we rather people see the content or feel like they have to shrink away because they don’t want to pay ten dollars?” Ultimately, their business model ties back into the museum’s true sense of mission, which is to ensure the discourse “gets to the broadest audience possible,” Maasbach states. “We haven’t ever let go of the mission. First and foremost, let us make sure that we are doing what we’re supposed to be doing, because that’s what not-for-profits are.” When it comes to reducing such barriers to entry, “we really prioritize sharing the content over collecting earned revenue off of it,” sums Maasbach.

With the discourse open to all who might seek it, Maasbach and her team at MOCA are striving to leverage the museum’s educational platform as a tool for mitigating present-day discrimination stemming from the pandemic. “The greatest thing that anyone can do is to educate other people who have these sort of stereotypical notions and lack of understanding,” Maasbach recommends, speaking towards some instances of hate originating out of a lack of awareness on the pandemic’s origins. “Bring them to those places so that we can actually have a conversation,” she adds, emphasizing MOCA as a safe space for such discussions. Maasbach believes what is initiated at MOCA can transform into a broader educational curriculum for supporting new generations under a framework of well-rounded American equality. “If we want this to be more than just a moment, the greater need is to teach this in the classrooms,” she concludes. “The greater investment is making sure that we educate ourselves and our children, because that’s the only way that we can maybe change our very heavily-laden stereotypical notions of what America is.”

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To learn more and view the opening schedules, visit mocanyc.org.
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CAROLE
WACEY
AND
DEBORAH
MARTIN
OWENS

WOMEN CREATING CHANGE

Tradition and innovation run in the same vein in New York City, with leaders often pursuing grand ambitions and stakeholder communities bringing reality back to its roots. The history of Women Creating Change, formerly known as the Women’s City Club of New York, is a key example of this dichotomy: first established in 1915, the Women’s City Club supported the women’s suffrage movement and brought women into Columbia Law School as early achievements. Over time, the organization’s focus shifted to constantly align with the pressing needs of a new era, addressing homelessness for women and the HIV/AIDS epidemic in the 1980s, and more recently civic education, sex education, criminal justice, and healthcare. And now, for the first time in over a hundred years since its founding, a name change: to Women Creating Change, a title representing a mission to “improve the lives of all New Yorkers,” as President Carole Wacey says. Board Chair Deborah Martin Owens reviews the organization’s shift in values as “all women have the right or the opportunity to engage in civic process, and it doesn’t really matter where you came from — it’s what you can do and contribute.” Upholding diversity as a new fundament of WCC came with the organization’s evolution as more women of different backgrounds became involved. “In the 21st century, the organization is just completely diverse. We have women who are lawyers, business owners, who work in the corporate sector, who are in the social sector, doing philanthropic work, it just runs the gamut,” Owens recalls. With WCC shifting internally, the broader evolution of the mission aligned with speaking towards a new audience. “We really wanted to speak to those women who had been systemically excluded from civic processes historically,” Wacey emphasizes, especially women of color and LGBTQIA+ communities who have long faced disparities in access to healthcare, civic education, and community resources.

To integrate a new vision into the day-to-day operations behind WCC, teaming up with partners that put an emphasis on stakeholder integration has proven fundamental towards understanding the needs of underserved women. “One of the things that is incredibly important to our success is we partnered with organizations who had deep knowledge and expertise of their community,” Wacey notes, highlighting the New York Immigration Coalition, the Grace Institute, and CUNY as key allies. Board Chair Owens, who herself was raised in Queens in a low-income community, underscores the importance of engaging firsthand with stakeholders: the organization has “been entrenched in this city, but if you’re talking to someone in Flushing, or someone in Bushwick, or someone in South Bronx, they may not know about WCC.” Owens went on to explain that serving this ethos authentically has become integral to operations at WCC because “we have the resources that we can bring to these communities, so that we can provide them with the platform to speak about the issues that are most important to them.”

With the summer well underway, Wacey, Owens, and the team at WCC have been at work in bridging accessibility across geographic, demographic, and digital divides in a post-pandemic New York. This past June, WCC released “A Blueprint for Women’s Civic Engagement in New York City,” highlighting many of the systemic barriers in place across the city’s social, political, and economic frameworks. In months ahead, the organization is planning for more integrative workshops both online and steadily in-person.

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To learn more about their campaigns, visit wccny.org
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THE FARMER Keith Martin, of Pure Bred Lamb, on his farm Elysian Fields, with some of his flock.

GREEN ACRES

Once considered a niche market reserved for hippies and hipsters, the centuries-old practice of sustainable farming is experiencing a renaissance.

by **Fernanda Mueller** photography by **Michael Fiedler**

IN THE PAST FEW DECADES, concerns over our food sources and how they might affect our health have increased significantly and go hand-in-hand with discussions about the welfare of farm animals and the impact big agriculture has on the environment.

Farmers across the country are proving that it is possible to do things differently: to be respectful towards the animals in their care and supply the food chain with a product that is at once healthier and more sustainable. Some among the new generation of farmers left profitable careers in finance, aeronautical engineering, and IT to create a mini world for themselves and

their families. Still others have reimagedined family businesses to restore the more earth-friendly practices of our ancestors.

We profiled six farmers who are reinventing themselves and the business of agriculture. Some came about based on relationships with chefs who are interested in buying local ingredients to use in their restaurants, serving as fellow travelers in the movement for sustainability. During the pandemic, many of these farmers had to pivot to a direct-to-consumer delivery model, giving them another way to survive and provide healthy, top quality food to people at home.

PURE BRED LAMB

Keith Martin's work is all about relationships. It was because of the people he knew and the relationships he built with them that he was able to grow a business in farming. It was also his deep relationship with animals that made it possible for Martin to deliver a high-quality product to consumers across the country.

In 1989, Keith decided to leave his career in finance to start raising lambs on Elysian Fields Farm in Greene County, Pennsylvania. Initially, he claimed to not know a thing about farming, although he believes he knew one thing: he

wanted to raise animals in a more respectful way, putting their needs first.

"Our focus is on the farm, on the animal. We once had a relationship with the animal. Our grandparents knew that, but we lost that as we got into a more commercialized and industrial operation," Martin explains.

At Elysian Fields Farm, all lambs are fed only natural grain without the presence of growth hormones or stimulants, as well as hay that is tested to ensure adequate nutrient levels. The lambs' drinking water is also tested routinely to ensure purity.

The meat produced at the Martin farm caught people's attention, and eventually came to the attention of chef Thomas Keller. Keller recalled that he tasted Martin's lamb for the first time in the 1990s after meeting Keith through a mutual friend. He was surprised by the quality of the meat, and since then he's been using the lamb in all of his legendary restaurants: The French Laundry, Ad Hoc, Bouchon, and Per Se, in New York City.

"Keith produces the best lamb in America. Not only is it the quality of the meat, but the way he raises the lamb. And that's how Keith is. He wants to make sure everyone around him is nurtured and healthy – both the lamb and the people who eat it," explains Keller.

Chef Keller says his **Roasted Leg of Lamb Provençal with Ratatouille** recipe highlights the rich flavor of the meat, seasoned with garlic, black pepper, salt and herbs de Provence, and served with his famous ratatouille.

Martin and Keller's friendship grew into a business partnership in 2005 when they created Pure Bred Lamb. All the family-owned-and-operated farms associated with Pure Bred Lamb follow Keith's patented Safe Alternative Method for raising lamb. Each aspect of the animal's lifecycle is noted, and when they join the flock, Pure Bred lambs are assigned a unique alpha-numeric identification number to assist farmers with monitoring their health and well-being. Products are then sold directly to consumers online and to chefs, eliminating many profit centers between the family-owned farms and the final consumer.

Beyond raising animals holistically, paying close attention to production protocols, and going on to deliver the highest-quality meat, Martin took it a step further. He remains on a mission to educate consumers and spread the word on the importance of knowing where consumer meat comes from and how animals were treated.

"The brand grew, the quality distinction became defined, but it wasn't enough. We knew we had to develop a process that brings this educational component to the consumer. We already knew that the consumer wanted to be connected. They just don't know how. So, we developed a way," Martin says. When consumers purchase lamb online, their meat will come with a tracking number. By entering that number online, consumers can see which animal it came from and each of the specific data points about the cut. Martin points out that this can be a way for customers to see the life cycle of the animal. Eventually he wants to expand the concept to restaurants so that guests can research the life cycle of their food.

"Every breath the animal takes when it is alive is in that product. The problem is a wall has been built between the consumer and those sources. This system tears that down. We want that consumer to be involved. We want to be able to say to them: 'Congratulations, you are now a farmer.'"



THE DISH Thomas Keller's Roasted Leg of Lamb Provençal with Ratatouille.



THE FARMER
Lee Jones of Chef's
Garden.



CHEF’S GARDENS

Vegetable farming is in Lee Jones’ blood. With his father he learned each of the traditional methods for growing food that have served us well for decades, yet he also applies innovative techniques to create a more sustainable agriculture. Using regenerative farming techniques with the help of science, Lee maintains the health of his land’s soil to improve the quality of ingredients while serving environmental welfare. This mixture between tradition and innovation is the essence of Chef’s Garden, a family farm located in Huron, Ohio.

“We have a Laboratory set up on the farm and we have three scientists there. Everything fundamentally starts with a healthy soil. We test the soil, find out what the deficiencies are in the soil, then we plant crops that harvest the sun’s energy and put the nutrients to the soil naturally instead of chemically. We have seen significant results,” notes Jones.

According to Jones, their research has shown that the vegetables grown at Chef’s Garden have 300 to 600 percent more in nutrients than the USDA baseline. When the crops grow on a healthy soil, they have maximum flavor and nutrition, catching the attention of chefs across the country. In New York City, Lee works with names such as Per Se’s Thomas Keller and Eleven Madison Park’s Daniel Humm.

The fresh vegetables grown at Chef’s Garden go exceptionally well with summer dishes. Chef Jamie Simpson created a beautiful recipe to highlight Lee’s products: a **Green Zebra Tomato Salad with XO Sauce and Green Tomato Chips**. The spicy sauce with the green zebra tomatoes is a great combination, but the real star of the recipe is the fried green tomato that adds a crisp texture to the dish.

During the pandemic Jones also had to pivot to a direct-to-consumer delivery model. With their food safety program utilizing an air purification system, the staff test farm products for foodborne illnesses beginning with the seed and continuing right up to when ingredients are packaged and shipped. All of the innovations used at Chef’s Garden are done with one goal: to ensure people are eating food that is safe, healthy, and produced in a sustainable way.

“In western culture, when you get sick, you treat the symptom: it’s like putting a bandage on the problem. In eastern culture you put the body in balance to defend against the disease. We have a saying at the farm: healthy soil, healthy vegetables, healthy people, healthy environment,” says Jones.



THE CHEF Chef Jamie Simpson creates dishes with Farmer Jones’ perfect produce.

GREENLANE FARM

Located in the western Catskill mountains in the town of Meredith, Greenlane Farm is a hidden gem. As farmer Patrick Rider says, a lot of visitors believe they’re “in the middle of nowhere,” yet that’s exactly what the former aeronautical engineer wanted when he left his career and bought a piece of land in his hometown. Seeking to create a safe little world for his family, Patrick met his wife Thanya while living in Mexico City and in 2003 he decided to move back to the United States and make a big shift in their life.

“We decided to go into farming as we formed a family. We have four children, and we have brothers, sisters, cousins and uncles here. Having control with the food that we grow and raise what we cook guarantees that our children are getting fed properly, not with industrial chemicals,” notes Rider.

At Greenlane Farm, farmers mainly raise grass-fed Angus cattle, heritage pigs, pastured chicken, quail, turkey, and grow a variety of vegetables and fruits. In the process, no chemicals, antibiotics, additives, or hormones are used and all animals are respectfully treated, with practices reflecting not only on the well-being of their family but also the taste of their products.

Five years ago, the Riders decided to open a true farm-to-table restaurant, serving the finest authentic Mexican cuisine and woodfire-grilled steaks and meats right on the farm. Top chef is Patrick’s wife, Thanya Rider, with all of her dishes made out of products from their farm or from local farms nearby.

“I learned to cook with my mom and my grandma. So, the way we cook our dishes is based on my family traditions. We do it the old-fashioned way. To give this real authentic flavor it has to be handmade and, of course, with great quality ingredients,” says Thanya Rider.

One of most traditional dishes served in the restaurant is the **Volcan - Molcajete de Res**, made of grass-fed Angus flank steak trimmed, grilled and sliced, heritage pork, chorizo sausage split and grilled, Mexican white cheese sliced and grilled, fresh-grilled jalapenos, scallions, prickly pear cactus (nopales), Mexican rice, cubed Yukon potatoes, and hot salsa verde. The dish is served in an authentic Molcajete stone bowl.



THE FARMER
Patrick Rider of Greenlane
Farm, with the herd.

The majority of Greenlane Farm’s income was made from selling products to chefs in New York City, a business model that came to a halt with the pandemic. Like many others, Patrick and Thanya Rider had to adapt and find ways to sustain their family.

“In the course of seven days, we went from normal to zero. That was a real panic for us, and that required that we adjust in two ways. First, we had to pivot, and we began selling more retail products directly to consumers. So we started doing everything from home deliveries to opening up and expanding our store here on the farm. And the second was, because we own our restaurant and because it is actually on the farm, when the good weather came it allowed us to open for outside dining. Our restaurant grew significantly last year,” explains Patrick Rider.

Since Greenlane Farm was among the only places still open during the pandemic, the Riders put significant effort into the restaurant and began to attract more people. Located in a peaceful piece of land, it has become a vibrant community restaurant.



THE CHEF Thanya Rider
with her dish, Volcan
Molcajete de Res.

NORWICH MEADOWS FARM

Zaid Kurdieh holds the biggest stand at Union Square Farmers Market with ingredients coming from his 230-acre farm in Norwich, New York. With backgrounds in the Middle East, Zaid and his wife founded Norwich Meadows Farm in 1998 to personally harvest some of the hard-to-find ingredients they sought after, including cucumbers.

“Twenty years ago, we started harvesting and raising our own chickens. We did that because we couldn’t find good ingredients to buy. The only way to get what we wanted was to grow it ourselves. When we started growing our produce, we were always selecting things we knew had good flavor. So that was what brought the chefs in,” Kurdieh explains.

The farmer began to sell his products to some of New York City’s most acclaimed chefs, and business boomed thereafter. Even with the more than 500 varieties of products currently grown at Norwich Meadows Farm, the Kurdiehs maintained the fundamental concept of serving as an organic family farm. Kurdieh explains that he couldn’t compare his business to a commercial farm model, as large-scale production never maintains a focus on flavor.

“A lot of places have seen the rise of farmers markets and they started to buy organic products, but still not in the way we do. Most grocery shops and bodegas are not interested in what we sell — they want to buy and store. And a lot of our stuff is relatively perishable, because it’s picked at the peak. We pick our produce when it’s ready and right, so it will not last too long” notes Kurdieh.

Nearly every business was affected by the pandemic, and the Kurdiehs’ was no different. However, towards the beginning of COVID’s onset in March 2020, Kurdieh was able to move fast and adapt from wholesale to retail sooner than most. “We knew that it was most likely that airports would shut down, and everything would stop, because we have experienced things like this in the past. When restaurants stopped ordering, our wholesalers stopped buying and the market came to a halt, but we already



THE FARMER
Zaid Kurdieh
of Norwich
Meadows Farm.



THE CHEF at NewYork-
Presbyterian Hospital, Chef
Patric Brice creates dishes
packed with healthy
ingredients.

FOOD AS MEDICINE

At NewYork-Presbyterian Hospital, doctors often believe that food is medicine and treat nutrition as a important factor in treating illnesses. Patients’ menus are developed by a culinary team and analyzed by dieticians for nutritional content and values. As listed by the hospital, “providing food that not only tastes good, but is also high in nutritional value can increase a patient’s overall wellbeing and help transition back home quicker. Our clinical team assesses and screens for malnutrition and helps provide desirable food preferences. This allows us to help prevent instances of malnutrition and help begin the healing process.”

The fish used by Chef Patrick Brice to cook **Salmon Teriyaki** came from a local fishmonger called Sea Breeze and is imported from Canada. Having knowledge of the source of the hospital’s ingredients guarantees that they will nurture their patients with both tasty and healthy dishes.



THE DISH Salmon Teriyaki,
with fresh fish from Sea Breeze.



THE CHEF Victoria Blamey
uses Norwich Farms’ special
beans in her cooking.

had implemented a system to do our own distribution,” emphasizes Kurdieh.

In about three weeks, the demand for Norwich Meadows Farm’s boxes—mixed with vegetables, fruits, eggs, and other products—was so high that all of Kurdieh’s staff focused on packing and delivering the ingredients to both old and new customers. He hired additional employees and received help from chefs he partnered with as long as restaurants remained closed. With a keen eye for opportunity and a concern for the community around him, Kurdieh found that he was able to create a new market.

One of the chefs he has partnered with over the course of several years is Victoria Blamey, who specializes in seafood. Using Norwich Meadows Farm’s special beans, known as Faruq, Zubdeh, and Nadirah, Blamey has created a beautiful and flavorful dish using **steamer clam, experimental beans, and fermented butternut squash**, with sungold tomatoes, wild mint, guascas, untoasted sesame oil, lamb quarter seeds and coriander flowers.



THE DISH created by Chef Blamey:
Steamer clams, experimental beans,
and fermented butternut squash.



THE CHEF Hannah Ronson creates dishes with ingredients from the Rogowski Farm.



THE DISH A bright herb salad made with spelt and feta, with greens, shaved radish, parsley, and dill.

THE ROGOWSKI FARM

Established in 1955, The Rogowski Farm, located in Pine Island, New York, has an atmosphere of warmth and welcome. Their products are grown using neither synthetic nor organic chemicals, providing the purest of produce. An intense seed-saving program additionally ensures the preservation of many heirloom varieties of vegetables.

In charge of the farm is Cheryl Rogowski, who grew up around farmers. With great vision, Rogowski overhauled her family business to move away from a single-crop specialization towards providing a variety of more than 300 vegetables and fruits. The farmer and leader has also been participating in Community Supported Agriculture programs (CSAs) in her own community and in New York City, particularly experimenting with individual CSAs created for targeted groups as Hispanics.

“Color and flavor are the most important things for me, so growing produce that tastes good and looks good is my priority. And I think everyone should have access to high quality food,” states Rogowski.

The Rogowski Farm’s products are sold to their CSA members, restaurants, and farmers’ market customers. The farm has an extensive partnership with the Fulton Stall Market in Lower Manhattan, where vegetables are used in weekly planned meals by Chef Hannah Ronson. Cooking with seasonal local products is Ronson’s key passion, particularly as she began working at the market towards the pandemic’s onset. The chef now explains that it was a challenge, yet also an opportunity, to apply her creativity to reinvent the business.

“It has been an interesting year of seeing the changes in the area here. Before COVID, the market had a lot of tourists visiting and a lot of people who worked in the area around here. Obviously that changed. When I started working at the market we had to imagine what kind of food the people who were now coming to the market would need,” says Ronson.

That’s when she started to plan meals weekly with the products that local producers have available. For Ronson, the close relationship between farmers and chefs makes it very important to increase the quality of her dishes and ensure she is delivering a healthy meal to customers. The beautiful and flavorful Rogowski Farm’s products gave her the inspiration to create a perfect summer dish: a **bright herb salad made with spelt and feta, with greens, shaved radish, parsley, and dill.**



THE FARMER John Agostinho of Fat Apple Farm, with one of his residents.

FAT APPLE FARM

John Agostinho grew up in Queens, New York, a place where you can get anything you want to eat at any time. And yet his parents always made sure to nurture the family with home-cooked meals made with fresh ingredients. “My parents emigrated here from Portugal. My mom is an amazing cook and my dad kept little gardens in the city, so I grew up with fresh food. My parents would get a rabbit or a chicken at a live market and process it in the house and have it for dinner. So, my connection to food was different from most people who grew up in an urban city environment,” Agostinho explains.

After working in IT for several years, he realized his passion for providing fresh, healthy food. Taking on several apprenticeships to acquire experience, in 2017 Agostinho started Fat Apple: a 400-acre ethical livestock farm in the Hudson Valley of New York. His wife, Nichole Martini, joined him in the business.

“It was a blessing to be able to watch John find his passion and his life purpose. It was a big change. We were young professionals working in New York City and then he said, ‘I want to be a farmer’, and I said ‘What?’” Martini continues, “I moved to New York City to do the city thing. But over time we moved further and further away from the city, and I fell in love with food because of John.”

At Fat Apple Farm, they raise cows, pigs, sheep, ducks, and chickens for meat and for

eggs in a sustainable way using regenerative agriculture techniques. The basic principle of this practice is to protect and not deplete the soil’s natural resources, eliminating the use of pesticides and agrochemicals.

Cows are extremely selective eaters, tending to travel as far as needed to find the grass or bush they prefer. As a result, they may overgraze some species and undergraze others. Over time, grass can become unproductive and farmers often resort to feeding industrial grains in an unsustainable cycle of plowing the land, planting seeds, and using fertilizer.

“The big thing we focus on is movement. We rotationally graze and we try to have a small impact in the areas and allow grass to rest for a proper amount of time. This puts nutrients back in the land,” says Agostinho.

The meat produced at Fat Apple Farm is beloved by clients in New York City, like Amy Sur-Trevino, Malibu Farm’s executive chef. She noted they’re making an effort to highlight smaller farms as a way of helping them push through the challenges of the pandemic.

“When we met Amy at Malibu Farm, the first introduction she had was our maple breakfast sausage and she said it took her back to one of those meals she had in the deep south. The blend that we use gave her that strong memory that comes with food and experience. Good food does create memory,” emphasizes Martini.

Besides the sausage, this summer Chef Amy is also putting pork chops on the menu, creating

THE DISH Szechuan Pork Chops with Cherry Bordelaise, mustard greens, and butterball potatoes.



THE CHEF Amy Sur-Trevino, Malibu Farm’s executive chef.

an Asian-inspired recipe to highlight the meat from Fat Apple Farm: **Szechuan Pork Chops with Cherry Bordelaise, mustard greens and butterball potatoes.**

“We’ve been really waiting to put the pork chops on. Since we tasted it, we fell in love, and we were just waiting for the right opportunity, the seasonality, the right pairing. In this case, the cherries with the pork taste incredible.”



THE LAST GREAT CAMP

Relax like the Vanderbilts and Morgans at Lake Kora, one of the Adirondacks' last Great Camps.

by Grace A. Capobianco photography courtesy of Lake Kora

DEEP IN THE PRISTINE FORESTS of Upstate New York lies Lake Kora, among the last of the legendary Great Camps—rustic compounds created by families such as the Vanderbilts, Rockefellers, Astors, and Morgans. The sprawling compound sits on 1,000 square miles originally purchased by Timothy Woodruff, Teddy Roosevelt's Lieutenant Governor from 1897 to 1902, and since that original purchase the property has had only four other owners. Up until 2015, the only way visitors could arrive at Lake Kora was through an invitation by the owners, but today the property is open to guests who can reserve the property to experience romantic camp life for themselves.

Of course, not all camping is created equal. The Great Camps were known for their luxurious lodgings and for the extensive amusements taking place on the properties. Private railway cars brought guests from the city, and roughing it included bowling alleys, billiards tables, gondolas imported from Venice, and as early as 1903, telephone service. Lake Kora, which was then called Camp



LAKE LIFE Lake Kora is one of the last Great Camps in the Adirondacks region open to guests. Opposite: The Boathouse, where guests can head out on the lake with a vintage canoe.



Kill Kare, had all the comforts of home, surrounded by the spectacular wilderness that the Romantics celebrated.

The region known as the Adirondacks was first settled in the early 1800s, when Americans began to depart from their grand European roots to prioritize creativity, reflection, and the natural world represented in the new country by vast regions of uncharted territory. By the mid 19th-century, American novelist James Fenimore Cooper catalyzed this relationship between humans and nature in his classic *The Last of the Mohicans*, which depicted humans in the wilderness as both skillful and resilient. American painter Thomas Cole later elaborated on this regional affinity for raw wilderness with a series of romantic paintings that became the foundation of the Hudson River School, a 19th Century American art movement.

Affluent city dwellers who dreamed of catching trout or hunting deer with the characters of Cooper's novels and in Cole's painted wilderness were able to hire guides and purchase large swaths of land to make these dreams a reality. Transportation to the region was difficult, expensive, and often limited by rail to the wealthiest of New Yorkers, but today the romantic beauty of Upper New York State is accessible by car or by Seaplane in just a few short hours.

Privacy and seclusion still abound in the Adirondacks, where the Great Camps — many of which were originally designed by William West Durant in the late 19th century — incorporate a sense of deliberate solitude. The camp buildings, of which Lake Kora is a prime example, were artfully designed to bring the textures, colors, and scents of the region indoors. Lake Kora sits in Adirondack Park, a pristine wilderness larger than all of Yellowstone, the Grand Canyon, Yosemite, and Glacier National Parks combined, making it the



BETTER THAN GLAMPING
The historic buildings on Lake Kora include the stone chapel (opposite), the Island House (top left) and the Gardener's Cottage.

WATER RETREAT The Island House is a retreat within a retreat, surrounded by the blue waters of Lake Kora. In the main lodge (left), rustic public rooms are great for reading, lounging, or playing a game of billiards on the antique table.



perfect all-encompassing escape from an urban summertime.

Visitors to Lake Kora today can experience the untouched beauty of the plush green forest, crystal clear lakes, and abundant wildlife complimenting the fairytale-like cottages. The luxuriously rustic accommodations are complemented by a private chef and staff, and guest activities include swimming, kayaking, sailing, and fishing in vintage boats. Dine on fresh farm-to-table cuisine and enjoy after-dinner activities such as bowling, squash, antique board games, billiards, and table tennis. Cap off the day in a private spa complete with a sauna and hot tub, or receive a pampering massage from a private masseur.

As evening falls, head over to the bonfire pit at the edge of the lake to reflect on the day while enjoying s'mores or a nightcap from the extensive wine list. The fire pit dates back to the camp's inception and remains

the focal point of nighttime revelry and woodsy communion. The fire pit is flanked on both sides by lean-tos known as Wickiups — classically utilitarian 3-sided Adirondack structures designed to provide shelter to arriving travelers. Snuggle up in private lodgings at the end of the day with every delight at your fingertips, from stone fireplaces to plush robes, vintage soaking tubs, and even surprise late-night treats by the chef. Drift off to sleep enveloped in peaceful bliss while overlooking the lake's panoramic views.

At Lake Kora, the minimum stay is four nights through Labor Day, and three nights from September 7th through October 31st. The estate can be reserved on an exclusive basis for guests to enjoy the privacy of the entire Great Camp at \$21,980 per night, which includes sixteen bedrooms for up to 24 guests. lakekora.com **DT**



TWO IF BY SEA (PLANE)

Lake Kora is accessible by car, but for a truly epic camp adventure, head out of the city via Fly the Whale's seaplane service. We spoke with Timothy Cairo-Devlin, the company's director of commercial flights: "Fly The Whale prides itself on offering the highest level of safety, service, and style in all aspects of our business. We are dedicated to providing a superior product and continuing to Fly The Whale across the New City City skies."

1. How long has Fly the Whale been in service, and how many New Yorkers use private air travel? Founded in 2010, Fly the Whale has become a premier aircraft carrier in the Northeast for private charter service. Operations have expanded to Florida and the Bahamas in the winter months. Private air travel in the City has consistently risen over the past few years, and we are now seeing an even greater demand.

2. How long has Fly the Whale been flying to Lake Kora? Last season we saw a surge of interest in the area, and while we service the Saranac Lake area frequently, this was our first time to Lake Kora. We were able to operate multiple trips per week for the majority of the summer season and into early fall.

3. What should clients know about the flight route, and what will they see on the way to Lake Kora? The journey to Lake Kora is half the fun, as you will see breathtaking mountain and lake views. If you're fortunate enough to travel in the early fall you will see a sea of reds, oranges, and yellows. Prepare to keep your camera ready and your eyes open!

4. Most people have not had the pleasure of experiencing a seaplane. Can you describe the experience? We currently operate seven seaplanes, and it is an experience not to be missed. Whether you are taking off from the water or landing lakeside there is nothing like the rush you will feel with the water spraying along the floats as you glide along the crystalline water. While it is an adventurous experience, the landing and take off from water can be as smooth as landing on an airport runway.

5. Where does Fly the Whale stand on eVTOL (Electric Vertical Takeoff and Landing)? As Fly The Whale also operates helicopter service, we are closely watching the progress of eVTOL and are excited to see how it will change the landscape of private travel. We are always looking to expand our charter options for our clients and eVTOL will be an exciting option for everyone involved.

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SAIL AWAY

In Connecticut, the Fayerweather Yacht Club makes for a welcome summer respite.

by Noemi Florea photography by courtesy Fayerweather Yacht Club



AS ONE OF THE EARLIEST SETTLEMENTS on the historic New England coast, Connecticut's shoreline today is dotted with cultural establishments upholding classic traditions dating back centuries which distinguish the Northeast seafaring community as unique from any other part of the country. In the Black Rock community of Bridgeport, Connecticut, the Fayerweather Yacht Club is building on over 100 years of tightly-knit relationships between all seafarers of the region, including boatmen, yachtsmen, and fishermen. Referred to by the club's Commodore Bob Schley as a "hidden gem," Fayerweather first and foremost serves as "a place where all boaters and social members can feel welcome and comfortable," says Schley. As a "full service" yacht club, members can take part in a range of events from Championship Races, Wednesday Night races, club fishing contests, and even a farm-to-table exchange with fishermen offering the day's fresh catch for sale.

Founded in 1919 shortly after the end of World War I, the Fayerweather Yacht Club's original members held their meetings by candlelight at the foot of Seabright Avenue in Bridgeport. With the first facilities limited to an "old shed near the rock pile," as their website mentions, the club was officially named after the early Black Rock settler Captain Fayerweather to provide a community space for the city's boatmen. Through the decades, the Fayerweather Yacht Club quickly outgrew its original space and now offers air-conditioned facilities complete with multiple docks, restrooms, community lounges, and a kitchen. By their 75th anniversary in 1994, Fayerweather reached its present-day 700-person membership capacity and still today maintains

a closely-knit club community by allowing new members to apply with sponsorship by two existing members, in addition to an applicant interview and passing vote at the General Membership meeting.

Throughout its long-running history, Schley explains that "this club has had its 'ups and downs' throughout the years, but in my experience the 'ups' have far outweighed the 'downs,'" adding that during the COVID-19 pandemic, "it was not an easy road, but with the leadership and foresight of the club, we made it." Through these necessary periods of decision-making, the club steers direction with the full organizational assistance of a Board of Governors, Officers, and a support staff, and committee heads, though Schley added that all "accountability rests with the Commodore" in the end.

As plans to emerge from the pandemic materialize, Fayerweather Yacht Club remains committed "to improve the club, our grounds and our commitment to our members," says Schley. Growing and evolving what the Commodore emphasizes is their core "collection of power and sail boaters, fishermen and social members," the club will continue to keep social activities at the heart of their operations while continuing to improve facilities and activity options guided by stakeholder needs. In the meantime, the core team at Fayerweather encourages the local community and prospective members to participate in the club's activities and contribute to their continued success in as many ways as possible. As Schley says, "there is a lot to do at Fayerweather," mentioning that, "we have a lot more than just boating" and participants do not need a boat to join the club and can partake in the many ongoing activities related to fishing and other coastal activities. *To visit Fayerweather Yacht Club, see fycct.org* **DT**

MR. MISTER

From creams to fillers, men are taking care of their skin like never before.

by **Grace A. Capobianco** photography by **Mariana Agostini**

FACE IT—Women have access to a plethora of cosmetic resources. We routinely get our hair done, buy makeup and skincare products, get our brows and nails done, and for some, Botox and other facial treatments. The beauty industry is enormous, and you can take it or leave it in terms of how much you want to participate. But are all of these miracle products and treatments for women only? Not anymore. Beauty routines have become more inclusive and more socially acceptable for all gender identities. Consider Maybelline’s first ever male ambassador, named in 2017, Manny Gutierrez, or the long history of MAC Cosmetics’ gender bending spokesmodels led by none other than RuPaul. Beyond makeup, there are a plethora of products, treatments and procedures that are perfectly safe and popular with every gender expression. Recent numbers show that 1,375,425+ men are receiving cosmetic dermatology procedures on the regular, and not just for cosmetic purposes. We asked world-renowned dermatologist, Dr. Amy B. Lewis, to share her thoughts on the topic. Lewis is an artist of her craft; the human face is her canvas.

1. What’s the most requested procedure for men?

Although toxins and fillers are still the most requested, it is somewhat different for men. Fine lines by the eyes are sophisticated and distinguished—think Sean Connery or Brad Pitt. For that reason, most men want a softening of the lines, but do not want them to disappear completely. A diminishing of deep brow creases is the number one request but not to eliminate the 11s (vertical lines between the brows), rather to stop the furrowing and heaviness of the brow as it gets deeper with age, giving an angry look even at rest. Toxins have been marketed to men as “Brotax” (Botox) and “Xeoman” (Xeomin), as well as Dysport and Jeuveau, and are by far the most common cosmetic procedure for men. These injectable toxins smooth wrinkles on the forehead, between the eyebrows, and around the eyes, which makes them an easy way for men to combat visible signs of



aging. The biggest thing men should consider for any procedure is the experience of the dermatologist. Many have a lot of experience treating women, but not necessarily with men. You should find a dermatologist who is sensitive to your particular needs.

Sagging is a universal concern. Collagen and volume loss as we age spares no one. Tightening the jawline is always in demand, but men can also often lose significant volume in the temple area which leads to more jowls and a gaunt appearance in the upper face. Hair loss is often a concern and can start in the 20s as the first cosmetic complaint for men. Coolsculpting is the most sought out procedure for body sculpting in men. It is effective, does not need long term maintenance and no can tell that you did it!

2. There has been a stigma around cosmetic procedures and skin care products for men. What causes them to hesitate when considering injectables or laser treatments?

This has changed drastically over the last two decades. In the United States, two-thirds of men say they use skincare products, and the use of skincare products among men aged 18-44 has grown 90% according to

industry research. Cosmetic surgery has never been gendered, but the divide can be traced back to our cultural misconceptions of what cosmetic surgery is and who gets it. Thanks to the internet and social media, both men and women have a greater understanding of just what these procedures entail and what they can do. Men can now see that they are not alone in the pursuit to keep looking their best. Despite the increase in men seeking rejuvenation, many still want to keep their “Botox runs” a secret. I suspect we will see this changing even more over the next few years. Behavior that would once have seemed narcissistic has been reframed as an act of self-care. For starters, technology means there is no longer any need to tolerate physical imperfection.

Millennials are nearly twice as likely as people over 35 to consider a cosmetic procedure in the next year, according to a poll by RealSelf, a cosmetic-surgery review website. The trend is toward transparency and removal of stigma for everything to do with self-care and self-love.

Another factor for men is the fear that they won’t look like themselves. Women are more tolerant of post procedure downtime and will opt to cover with make-up or not.

With the influence of social media today, the cosmetic industry has and will see even greater growth. Men can easily follow trends and stay up to date, while cosmetic brands can market their products, allowing for easy access.

3. Girls make a day of it. We love our derms! Women have come a long way from hiding after receiving injectables, now it almost a badge of honor. How do you go about working with men, and why do they fear the needle, tell us your process?

Nearly every trend forecast for the beauty industry seems to pick a male grooming category that is set to explode in the year ahead. From male make-up to manscaping, with many new brands entering the category and trying to change the way men are marketed to and increase usage. However, men are a consumer group that is less engaged

and doesn’t seek out information as much. Compared to what women know about ingredients and procedures, male consumers usually don’t want that much knowledge, making them far more difficult to market to. They often do not believe creams have much value and are not used to spending more than the price of Vaseline.

For men over 50, who would benefit significantly from some “divine derm intervention,” we have to change their habits and the way they have been doing things for years. I try to ease my male patients into the skin care and rejuvenation experience gradually. I challenge them to use one cream of my choosing daily until they see me again. Once they are convinced that they are looking better, and maybe even have gotten a few compliments, they trust me to expand their repertoire.

Next hurdle, many men are wimps. Not all—I will give credit to all my great male patients—but as a rule they do not tolerate pain very well. I use a compounded numbing cream that works like a charm, and often use a cold spray right before injecting any needle. I use very thin tiny needles, and I am a very quick injector. Most barely feel anything but a little talk therapy as I inject goes a long way. I also invested in a Sub-Z machine which is the next generation of a Zimmer cooling device. A blast of cold air flows over the skin as I use a laser or energy device. Another game changer is Pro-Nox, a patient-controlled inhaled anesthesia for easy in-office use that takes effect in just a few breaths. It delivers a mixture of 50 percent oxygen and 50 percent nitrous oxide, so you float away until the procedure is over. There is no hangover afterwards. It’s a great adjunct to longer procedures such as micro-needling RF, Ulthera, or Sofwave.

Ultimately most men and women report less pain and tolerate the procedures better when they see the positive results. Mind over matter.

4. Can men delay facelifts if they start taking care of their skin early? Do men age differently than women?

Though society is changing, women have more pressure to look young, while men’s skin seems less susceptible to the signs of aging. The hormone testosterone makes male skin approximately 25 percent thicker and they have more collagen density. Their skin ages more gradually.

Most men who seek out cosmetic procedures are not ready to go under the knife. There are many options to either delay or prevent the need for a facelift. Men ask for filler along the jawline even more than women. For many men, a sharp chin and strong jawline are signs of masculinity and youth, so using filler to keep the skin around the jaw from

sagging is a common request. Squaring off the jawline with filler can not only pull back the jowls but gives a more attractive manly appearance, think male models. My favorite tools for this are the calcium hydroxyapatite (CaHA) filler Radiesse or Teoxane RHA. Other excellent choices in fillers for men are Sculptra, poly-L-lactic acid (PLLA), and Bellafill. They both stimulate one’s own natural collagen production, but after a few treatments, the results last from 2-5 years respectively. Men are usually agreeable to getting the dermal fillers but are not interested in maintenance involving



regular visits throughout the year. The results are excellent, which is why we call it the liquid facelift. To enhance these results, ultrasound, radiofrequency, plasma gas and laser devices can continue to keep the collagen and elastin fibers regenerating, adding to the elasticity and volume of the treated areas.

With regards to skincare, consider product labels and ingredients. The products you choose will depend on your skin type. If you have acne-prone skin, look for cleansers and moisturizers that say, “oil free” or “non-comedogenic,” as these won’t clog your pores. If you have sensitive skin, use mild, “fragrance free” products, as products containing fragrances can leave skin feeling irritated and dry. However, beware of products labeled “unscented,” as many of these contain masking fragrances that can still irritate your skin.

Wash your face daily and after exercise.

Because regular bar soap often contains harsh ingredients that can be drying to the skin, wash your face with a mild facial cleanser and lukewarm — not hot — water.

Watch your shaving technique. For some men, multi-blade razors can work too well or shave too closely to your skin. If you often experience razor bumps, razor burns, or ingrown hairs, use a single- or double-blade razor instead and do not stretch your skin taut while shaving. Before you shave, wet your skin and hair to soften it. Use moisturizing shaving cream and shave in the direction of hair growth. Rinse after each swipe of the razor and change your blade after five to seven shaves to minimize irritation.

Moisturize daily. Moisturizer works by trapping water in your skin, which can help reduce the appearance of fine lines and make your skin look brighter and younger. For the best results, apply moisturizer to your face and body immediately after bathing, showering or shaving while the skin is still damp.

Check your skin regularly. New spots or moles that itch, bleed, or change color are often early warning signs of skin cancer. If you notice any suspicious spots, make an appointment to see a dermatologist. Men over age 50 have a higher risk of developing melanoma, the deadliest form of skin cancer, than the general population. However, when caught early, skin cancer is highly treatable.

Wear sunscreen whenever outdoors. To help prevent sun damage that can lead to wrinkles, age spots and even skin cancer, before going outdoors, apply sunscreen to all exposed areas of skin, including your scalp, ears, neck and lips. For best protection, use a broad-spectrum, water-resistant sunscreen with an SPF of 30 or higher and reapply every two hours or immediately after swimming or sweating. You can also protect your skin by seeking shade and wearing sun-protective clothing, such as a lightweight and long-sleeved shirt, pants, a wide-brimmed hat and sunglasses with UV protection, when possible. For more effective sun protection, select clothing with an ultraviolet protection factor (UPF) label.

Every man’s skin is different, and there is no “one size fits all” approach to skincare. If you aren’t sure what skin type you have, or if have questions about how to take care of your skin, see a board-certified dermatologist.

5. What is it that you would not recommend for men?

I would not recommend erasing all lines, they look better with some lines. I do like to tighten the lip line, especially in the mouth corners, but significant volume-enhancing with lip filler is not on the list. Fillers can enhance or create high cheekbones in women but should not be done in men. **DT**

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BODY AND SOUL

*Two doctors discuss chronic pain
and what to do about it.*

by Dan Metz photography by Raquel Salzer

DR. SHAKIL AHMED: THE INVISIBLE DISABILITY

Chronic pain affects one in five Americans. Despite this widespread occurrence, the experience of chronic pain isn't widely understood or emphasized. Dr. Shakil Ahmed is the Medical Director of the Division of Pain Medicine in the Department of Anesthesiology at Weill Cornell Medicine, and is an expert on chronic pain. "There is a lot of misunderstanding around chronic pain patients," Ahmed says, "and as a result other people may not appreciate the severity of their pain and disability."

Ahmed refers to chronic pain as the invisible disability. "You feel a sharp pain when you touch something hot or sharp. Imagine feeling like that all the time. It is difficult to understand how much effort it takes to function at all: they look fine, but they are not fine." Patients with chronic pain require accommodations as much as any other more visible disability.

Chronic pain has many causes, and usually isn't something that patients or doctors can prevent proactively. Lower back pain, cancer, arthritis, headaches, nerve damage, brain or spinal cord damage, or physio-genic pain can all be a root cause. The current belief is that a transition from acute to chronic pain is caused by poor adaptive neurologic mechanisms such as peripheral and central sensitization and neural modulation.

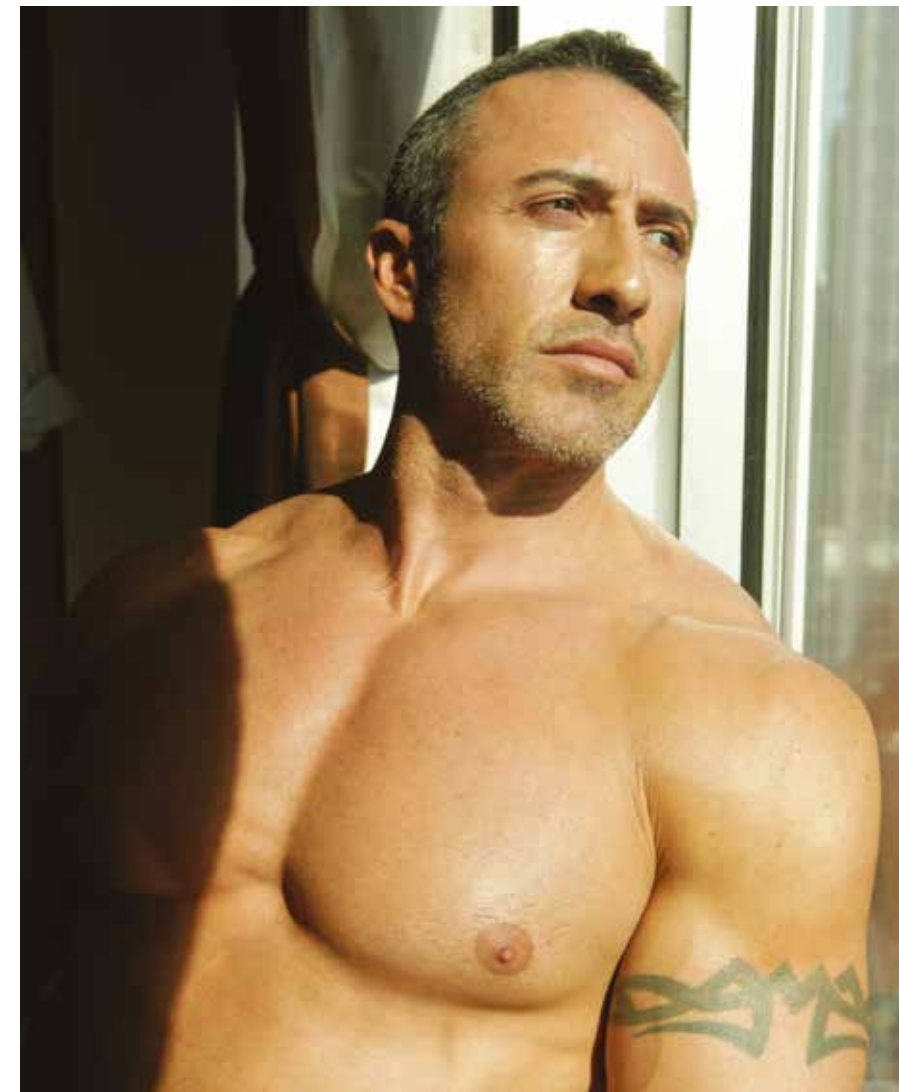
When it comes to treatment, the best medicine is often exercise. Not only can it help with the chronic pain itself, but benefits extend to overall improved physical and mental health. "Simple, everyday activities like walking, gardening, aerobic and aquatic exercise, yoga, and tai chi can help ease pain directly by stretching stiff and tense muscles, ligaments and joints," notes Ahmed. "Breathing slowly and deeply can cause relaxation and prevent muscle tension or anxiety from making pain worse."

If you know someone with chronic pain, there is plenty you can do to help. Encourage them to speak with other people experiencing chronic pain, in addition to communicating with both loved ones and a therapist. Help them stay in touch and keep to regular schedules. Mostly, though, just be there. "One should be compassionate and supportive without being intrusive," Ahmed emphasizes. "The best gift a friend can give is the assurance that you'll be there through it all."

DR. ROCK POSITANO: WALKING THE WALK

Dr. Rock Positano is concerned about feet. For nearly a year, foot traffic disappeared from the streets of New York City. Those foot muscles that got us from place to place were left to atrophy, their only job taking us from the kitchen to the bedroom. Now that the city is waking up, our feet need to hit the ground running. Positano is the Director of the Non-surgical Foot and Ankle and Joe DiMaggio Heel Pain Center at Hospital for Special Surgery. "Since the pandemic started," he says, "walking has become the safest and the most effective means of transportation. However if you don't maintain (your feet) properly, they're going to wear down and break."

For 30 years, Positano has advocated for a gentler path in podiatry: that 95 percent of all foot and ankle ailments can be treated without surgery or aggressive intervention. That position, radical at its inception, has now become a broadly accepted practice in the medical community. As the "definitive guide" to internal medicine, Positano was even asked by Dr. Anthony Fauci to write the "Disorders of the Foot and Ankle" chapter for the latest edition of Harrison's Principles of Internal Medicine.



Positano's interest in podiatry began with what he calls the "two D's: DaVinci and DiMaggio." While in school, Positano marveled at DaVinci's drawings showing the structure of the foot. "When I was studying biomechanics, I realized that DaVinci had it right before anybody else: that everything starts at the foot and ankle, which means that when they are not working properly, there will be other problems at the knee, hip, and back." His friend and longtime patient Joe DiMaggio discussed his famous and unsuccessful heel spur surgery and helped Positano understand the impact of foot and ankle injuries on mobility and quality of life.

Positano likes to say that foot and ankle injuries are lifestyle-threatening. "A painful foot will bring a person into the medical setting quicker than chest pains. Your ability to walk to the corner, to take a job, to walk through the park is all contingent upon your feet and ankles being healthy." From where Positano stands, the foot is a great indicator of overall patient health. "It's important to note that many of the systemic diseases like diabetes, high blood pressure, high cholesterol and arthritis may first manifest in the feet. Ironically, the foot is often de-emphasized in internal medicine. When we go to the doctor they'll say, 'take off everything but your shoes and socks.'"

If you want to keep your feet and ankles healthy this summer, the first step is walking. "Walking is like weightlifting for the feet and ankles," says Positano. "It builds up the muscles inside the foot and it helps the tendons become healthy. The easiest way of building stamina, stability, strength is to increase your walking."

Because injuries do happen, you have to know when to reach out for help. If the pain or discomfort lasts more than a week or two, it's time to seek professional help. "People don't seem to realize how important their feet are until they have a problem and then they'll say, 'You know, I never realized how important my feet were until my heels started to hurt.'" **DT**

CLAUDIA LEBENTHAL



MY NAME IS CLAUDIA LEBENTHAL.

I AM A LIFELONG NEW YORKER. I GREW UP HERE. LIVE HERE...
DESPITE ATTEMPTS TO LIVE ELSEWHERE. IT IS A PART OF WHO I AM.
NEW YORK INFORMS EVERYTHING I DO.

I AM A LIFELONG ATHLETE. CENTRAL PARK IS AND HAS ALWAYS BEEN
MY BACKYARD. I GREW UP PLAYING ANY SPORT WITH A BALL. HIT IT,
CATCH IT, THROW IT. I CONTINUE TO RUN AND BIKE. ONE OR THE OTHER
EVERYDAY.

PROBABLY THE MOST FUN PART OF ANY SPORT IS THE GEAR! I HAVE
ALWAYS LOVED A SPORTING GOODS STORE AND A FEW YEARS AGO, I
CREATED MY OWN ONLINE... A CURATED VERSION OF ALL MY FAVORITE
THINGS FROM ALL MY FAVORITE SPORTS. IT'S CALLED STYLE OF SPORT.

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FASHION, ART, CULTURE, NEWS. IT IS SPORT STYLE THROUGH THE
EYES OF A NEW YORKER. IT'S CHIC, SOPHISTICATED, DISCRIMINATING...
AS NEW YORKERS ARE. WE DON'T FEATURE JUST ANYTHING, BUT
ONLY THINGS NEW YORKERS WOULD WEAR, DO, LIKE, AND SHARE...
EVEN IF THEY DON'T PLAY SPORTS! BECAUSE UNKNOWNSTO
EVERYONE SPORT INFORMS EVERYTHING WE DO.

I LIVE IT. I LOVE IT.
Claudia Leenthal

CLAUDIA LEBENTHAL is the founder and editor of
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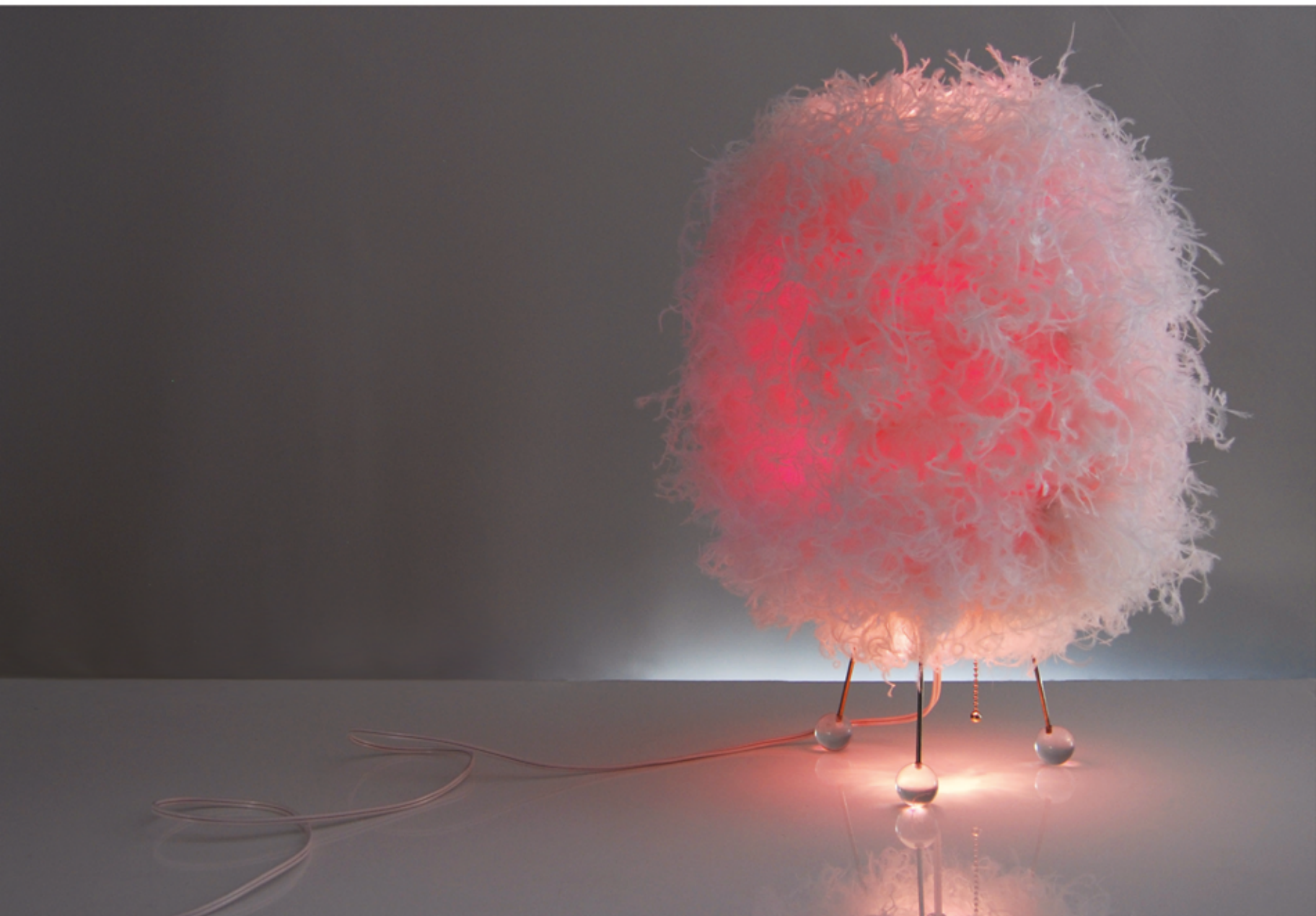
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