



VIEWS FROM THE HEIGHTS

Volume 35, No. 3
Fall 2024

Jackson Heights
Beautification Group

www.JHBG.org

Jackson Heights – “A Garden in the City”

A Taste of Jackson Heights



Help the JH community by volunteering at our cleanups and other events!
Go to JHBG.org or e-mail info@jhbg.org to sign up!

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On the cover: Art by Kirsten Magnani.
 As a child, my first foodie experience in JH was eating in the original Jackson Diner which is now the home of Ai Naimat Sweets and Restaurant. When I dine here now, I feel as I did then, as if I have traveled the world without getting on an airplane.



From open air markets, to supermarkets, restaurant staples, and street snacks, our neighborhood is a major stop for excellent food.



Courtesy of Jerry Crisci



**en español
páginas 8-10**



President's Message

BY LESLIE ELLMAN



Dear Neighbors,

Recently a dear friend and neighbor of mine moved from Jackson Heights to Westchester. It was a bittersweet goodbye as she was excited for new beginnings but sad to leave Jackson Heights behind. Of the many things she said she would miss about it is its food! We are so fortunate to have access to delicious cuisine from around the world, all within walking distance. For those of us who like to cook, there are plentiful markets bursting with a variety of delicious and fresh ingredients to suit whatever flavors we may be craving.

Not in the mood to cook? Take your pick of any of the appetizing local restaurants for diverse and delicious options!

While we relish in this abundance we also remember to take care of our neighbors in need of support through local food distribution sites such as the Lion's Share at St. Mark's Church, food distribution at the Community Methodist Church, a weekly food pantry and daily free lunch at the Salvation Army, and the weekly food distribution by the 34th Avenue Coalition. Let's keep them in mind this season as we prepare to indulge in our seasonal festivities and feasts.

Leslie Ellman, President



Cauliflower and potatoes are the stars of the delicious vegetarian dish aloo gobi, readily found in any Indian restaurant.

Editor's Message

Arepas, Aloo Gobi, Antipasto—Oh-My! BY MELISSA ZAVALA

The close association between culture and food means that many people experience different cultures through food. Perhaps because sharing a meal is so intimate and communal and food so enjoyable that meals help narrow differences.



Called "The World's Borough," Queens is home to people from all over the globe who bring their cuisines here, influencing American foodways. New contributions are so profound that regional American food consists of staples like Italian pizza, Mexican tacos, Chinese tofu, and Japanese ramen noodles. With our neighborhood being home to so many diverse cultures, and Thanksgiving around the corner, we dedicate this issue to the tastes of Jackson Heights!

Food is shaped and promoted by different institutions, and one of our neighbors, Arno Schmidt, has been an important player in influencing the current food world. Rudy Greco introduces us to this interesting neighbor while also reminiscing about an early Café in the neighborhood called Caffé Greco. Our newest and youngest writer, Melania Loewy, promotes a wide selection of cuisines around Jackson Heights. Other stories include one about a little cheese shop thriving in the neighborhood, and another focuses on the opposite of abundance: food insecurity. Beyond food, fall highlights also mean the Children's Annual Halloween Parade and more.

As children return to school and daylight shortens, we thank our neighbors for their support. Send us your stories and suggestions. Would you like to see unique neighbors featured in future issues? Please share your thoughts by emailing us at info@jhb.org or writing to us by mail at JHBG, PO Box 720253, Jackson Heights, NY 11372.

Fall Events in Jackson Heights

Arts Events

The Jackson Heights Art Club

Saturday, Sept. 7 & 14
The Jackson Hts. Art Club is having its Fall "On The Fence" Show and Sale on Saturday, Sept. 7th and Sat. Sept. 14th, on the 34th Ave fence of IS145, between 79th and 80th Streets.. The show runs from 9-4 each day.

JH Art Talks

All talks at **Espresso 77**, at 35-57 77th St, starting at 8 pm. Come early to settle in and grab a seat.
Wednesday, Sept. 18: Featured artist Carlo Nieva, introduced by Chip Love. An evening devoted to graffiti art.
Wednesday, October 16: Comics night, curated by Jesse Lambert, Featuring four

short talks by Queens comics artists: Dennis Madamba, Mattie Lubchansky, Niccolo Pizarro, and Sharon De La Cruz.

En Construcción Reading Series

Saturday October 5th, 7pm. More details to come. Meetings are all in Spanish at Librería Barco de Papel, 4003 80th Street.

Gardening

Saturdays, 10:30am at the gardens at St. Mark's Episcopal Church on 34th Avenue, between 81st and 82nd Streets.

Reminder!

Early Voting begins **Saturday, Oct. 26.** Cast your vote!

THE JACKSON HEIGHTS BEAUTIFICATION GROUP PRESENTS



JACKSON HEIGHTS ORCHESTRA



RYAN ALLAIS
GUEST VOCALIST



ALEX WEN
ARTISTIC DIRECTOR

DEC 11, 2024
7:30PM
LOCATION: TBD

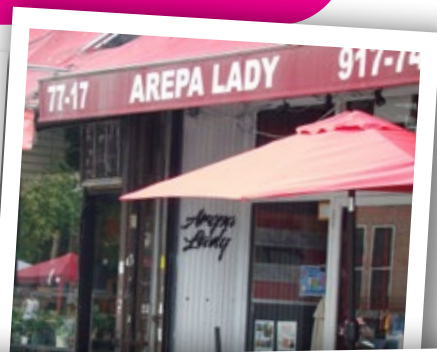
PROGRAM:
SMETANA, MA VLAST: NO. 2 MOLDAU
VAUGHAN WILLIAMS, ON WENLOCK EDGE
BEETHOVEN, SYMPHONY NO. 5

@JHORCHESTRA

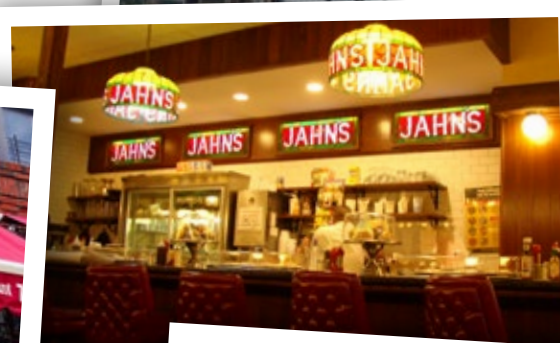
JHORCHESTRA.ORG

Food Diversity IN JACKSON HEIGHTS

BY MELANIA LOEWY



From Spain to South America, Korean or American food, and beyond—Jackson Heights has it all!



Courtesy of Nick Moulas

The "Kitchen Sink" at Jahn's

It is no secret that Queens is the most diverse borough in New York City. Jackson Heights is the most diverse neighborhood in Queens. Our food options reflect this diversity!

DIFFERENT DINING OPTIONS

Driving around Jackson Heights looking for food (especially on 37th Avenue) is no boring task. There are various restaurants left and right to explore. Beginning on Northern Boulevard, **Cafe Salamanca**, 79-05 Northern Boulevard, has authentic cuisine from Spain! This is a small, quiet restaurant (providing the perfect escape from city life) serving various dishes like paella, steak, fish, and soups. It is served straight from the kitchen! If that is not one's cup of tea, there are numerous other restaurants like **Happy Kitchen**, 80-12 37th Avenue, which is a Japanese restaurant serving dishes including Miso Soup, a Teriyaki Platter, sushi, and more. Other restaurant options include **Urubamba** (Peruvian Cuisine), 86-20 37th Avenue;

New Peking Kitchen (Chinese Food), 77-15 37th Avenue; **Arepa Lady** (Colombian food), 77-17 37th Avenue; **Lhasa Tibetan Restaurant**, 76-03 37th Avenue; **Tibetan Japanese Restaurant and Bar**, 75-26 37th Avenue, and much more!

CRAVINGS TO FULFILL THE SWEET TOOTH: DESSERT OPTIONS

After dinner, dessert mustn't be forgotten. Jackson Heights has good options for this. For example, **Jahn's**, 81-04 37th Avenue, is known for their ice cream and sundae options. Founded in 1897, our local restaurant is the only one left! Another place, **T-swirl Crêpe**, 84-17 37th Avenue, specializes in creating unique Japanese crepes! In the mood for donuts? **Ugly Donuts and Corn Dogs**, 84-06 37th Avenue, is a Korean donut (called Ugnuts) and corndog place. Bon Appetit!



A Shop That Stands Alone

BY JERRY GOLDMAN

A neighborhood favorite, Stand Alone Cheese, 79-07 37th Avenue, recently celebrated its fifth anniversary. The store has become an irreplaceable source for fine food items unavailable elsewhere in Jackson Heights.

Starting a small business is not easy; doing so and surviving a pandemic is really, really hard. Yet owner, Steffen Kenney, has had his shop not only survive but thrive, making a profound contribution to the local food scene. With several years of experience working in retail cheese establishments and more recently running NYC food tours, Steffen decided to venture out on his own, alongside his wife, Jenny Armstrong. They were confident that a store selling good cheese and other "gourmet" goods could successfully fill a consumer need. While on the hunt for the right location, their friends, the owners of Table Wine, alerted them to a soon to be empty storefront directly across from their own shop at 79-14 37th Avenue. Steffen jumped at the opportunity. After renovations, equipment purchases, product deliveries and all other necessities, with Steffen and Jenny initially the only staff, the doors opened in June 2019. A steady start was interrupted but a few months later by the spread of Covid-19. But a quick shift to online customer ordering and carefully controlled pickups at the store allowed for the already robust sales to continue and even grow. Fortunately, as the pandemic ebbed, the

public soon returned, and five years later, all of their hard work and determination paid off.

When asked what the biggest surprise about opening and running the store was, without hesitation Steffen replied, "Being immediately embraced by the community. The neighborhood support for our business has been so gratifying... and making so many new friends". Spend a little time in Stand Alone Cheese and you'll see why it has become a popular meeting place for local food lovers conversing about good things to eat in a neighborhood rich in good food.

Some say that cheese is milk made gloriously immortal. Evolving over thousands of years as a process for preserving milk, cheese-making brings forth an endless array of flavors, textures, shapes and sizes, still enjoyed today. At Stand Alone Cheese, one finds a bounty that reflects that amazing evolution. Cow, goat, sheep? Imported or domestic? Fresh or aged? The staff is ever eager to share their cheese knowledge.

In addition to fine cheeses, the owners skillfully curate a wide range of products uniquely available in the neighborhood; artisan breads, small producer jams and chocolate, unusual crackers, pasta, tinned fish, olive oils and vinegars, nonalcoholic beers and spirits... the list goes on.

And the meaning of the store name? Take a guess! (Answer at right.) ♦



Below: Stand Alone Cheese owners, Jenny Armstrong and Steffen Kenney.



"From the childhood song *The Farmer in the Dell*:
"Hi-ho, the derry-o, the cheese stands alone"

Growling Stomachs in a "Foodie" Paradise

BY MELISSA ZAVALA

Jackson Heights is a major dining destination for those eager to taste international cuisines. With so many options for different traditions and small restaurants, the idea that anyone would go hungry here seems far-fetched. But this is more of a regular occurrence than we might think. The pandemic laid bare a widespread need for food in the long bread lines that regularly formed during the quarantine, reminiscent of those from the Great Depression. While the need has lessened, Hunter College's New York City Food Policy Center tracks food insecurity by neighborhood, citing 10.4 percent of local residents qualifying as food insecure, with the rest of the city averaging 12.9 percent. The term food insecurity applies to people without enough food and who don't know where their next meal will come from. The lack of access to nutritious, affordable food is a national problem, prompting the USDA to use this term to track hunger. With at least a dozen supermarkets and as many bodegas, neighborhood residents nevertheless regularly go without affordable fresh produce, due to economic and environmental



Free fresh produce has been a lifeline for families with limited incomes.

stressors contributing to food insecurity, like low wages, unemployment, and extreme housing cost burdens.

During the heart of the pandemic, Fresh Direct made produce available for free to neighborhoods in need. Though **St. Mark's Episcopal Church**, 33-50 82nd Street, had just lost its Rector to Covid, parishioners stepped in to help, expanding their pantry, Lion's Share. Lines nevertheless grew around two corners. This was not the only pantry addressing neighborhood needs which still remain high. With so many unemployed or underemployed, **Friend's Tavern**, 78-11 Roosevelt Avenue,

has also served as another critical food distribution site, besides the **Salvation Army**, 86-07 35th Avenue, and others.

Public schools also distribute free food given ongoing needs. But school lunches are regularly criticized for their quality, low nutritional value, and lately also for the vegan options that some argue are not healthier considering their higher salt content. When asked about the food at his school's cafeteria, a kindergartener said he gets "Pizza, chicken nuggets, cheese sandwiches, and-I don't know. I like that the chicken nuggets are brown". His older sister in fourth grade said, "I haven't tasted the cafeteria food in a while. I would say it's bad, disgusting. It's not freshly made, it's bought. It's not made by the lunch ladies". With a diverse community, the menu can be culturally out of sync with local tastes. The budget for school lunches has also faced uncertainty, prompting Council Member Shekar Krishnan to speak out against limits to student access to free food. But is cold pizza and French fries the best we can provide?

Jackson Heights' rich foodscape need not be one of want amidst plenty.

JACKSON HEIGHTS REMEMBERS

Neighborhood residents share their memories of favorite places, people, and events.

Caffé Greco **A Look Back** BY RUDY GRECO

On Labor Day weekend in 1998, I opened Caffé Greco with a partner who came from Tunisia, Habib Ben Moussa, the part owner of Café Lucca in Greenwich Village where the lease had expired. We brought the concept of an authentic Italian style café to Jackson Heights with high hopes for success where there were no other places like ours.

Caffé Greco was named after the famous café in Rome, on Via Condotti, at the foot of the Spanish Steps near Trevi Fountain that was established in 1760! We were situated in a far humbler site on 37th Avenue between 79th and 80th Streets, now the home of B & B Pharmacy.

Our Caffé Greco was a warm and welcoming double storefront painted in terra cotta and tan earth tones under an ornate embossed tin ceiling that I painted myself in an arduous effort rivaling Michelangelo's work on the Sistine Chapel. Our ceiling was loosely fastened causing it to give in when a paint roller was applied. In those hot August days, the job was no joke, but the result was worth it.

The wooden tables and chairs were comfortable and spaciouly set out in a row decorated with Italian art and artifacts. On the bar sat a beautiful espresso machine that gleamed brightly in the surrounding color scheme of the walls, ceiling, and floor area. Eventually we exhibited the work of a different local artist every month with a wait list of two years!



Top: Co-owners, Rudy Greco and Habib Ben Moussa celebrate their shop's success. Bottom: The Edmar Castaneda Trio was just one of the many popular acts entertaining at Caffé Greco.

Our menu was modest but varied despite building restrictions prohibiting an oven or any open flame. We served toasted panini, crostini, pizzette, soup, salads, and desserts like gelato, croissants, brioche, and special Bindi cakes and sweets made in Milan, and flown by jet daily to nearby Teterboro Airport.

To drum up business, I instituted Mellow Mondays and Tuneful Tuesdays for poets and musicians referred to us by our lovely neighbor Susie Tannenbaum, who then supervised Local Arts Collaborative and Exchange (LACE), under the auspices of Jackson Heights Community Development Corporation.

The poets ranged from neophyte neighbors to

published professionals. My favorite was a local guy who showed up each week wearing a cape and a tee-shirt depicting the image of a superhero with a terrible poem to match.

On Tuesdays, the shop was jammed. Talented folk, rock, jazz, latin, ethnic, classical, operatic, country singers and musicians were invited to perform two 45-minute sets each. During a 30-minute intermission, we fed the musicians dinner, and I personally passed the hat for donations. The audience was always happy and generous. If the crowd was down due to bad weather, I would subsidize the collected funds to ensure a proper payday for the artists.

The musicians loved the ambiance and our enthusiastic



audience. One of the most popular acts was a young Colombian immigrant, Edmar Castaneda, who played jazz and pop tunes on his small folk harp. Edmar and his trio were magical. He went on to fame and fortune in clubs and concerts worldwide. About 15 years later, I saw him perform with his trio at the famous Blue Note Jazz Club. When he saw me in the audience, he stepped down from the stage to embrace me and thank me profusely for his early appearances at Caffé Greco.

I sold the business in 2001 after two years of 12-hour days when everyone but me made money. I ran for election to City Council and luckily I lost! I had three great fundraising concerts at the Garden School where the entertainment was donated by all the musicians who performed at Caffé Greco. I remain filled with gratitude and pride for their loyalty and kindness.

Jackson Heights today is graced with numerous cafés, each in its own way a special benefit to our diverse neighborhood. I'm still proud of bringing the first European café here, albeit more than a decade before its time. Today, more than ever, we need cafés to provide elements of comfort, community, and civility over a cup of strong hot coffee. Viva Jackson Heights and our robust café culture! ♦

Do you have special memories you would like to share? Write to us at info@jhbg.org and tell us about past places, former neighbors, old traditions, and other recollections!

Notable Neighbors: Chef Arno Schmidt

BY RUDY GRECO

In 1756, the picturesque old town of Salzburg, Austria, produced the classical composer Wolfgang Amadeus Mozart. Almost two centuries later in 1931, just a few houses away from Mozart's birthplace, Salzburg produced culinary maestro, Arno Schmidt, who rose to prominence as Executive Chef of The Waldorf Astoria Hotel and is enshrined in the Hall of Fame at the world-renowned Culinary Institute of America.

As a 15-year-old in 1946, Arno began a three-year apprenticeship at a famous spa hotel in the Austrian mountains. He went on to work in hotels and restaurants in six countries on three continents where he learned to speak Swedish, English, and Spanish in addition to his native Deutsch.

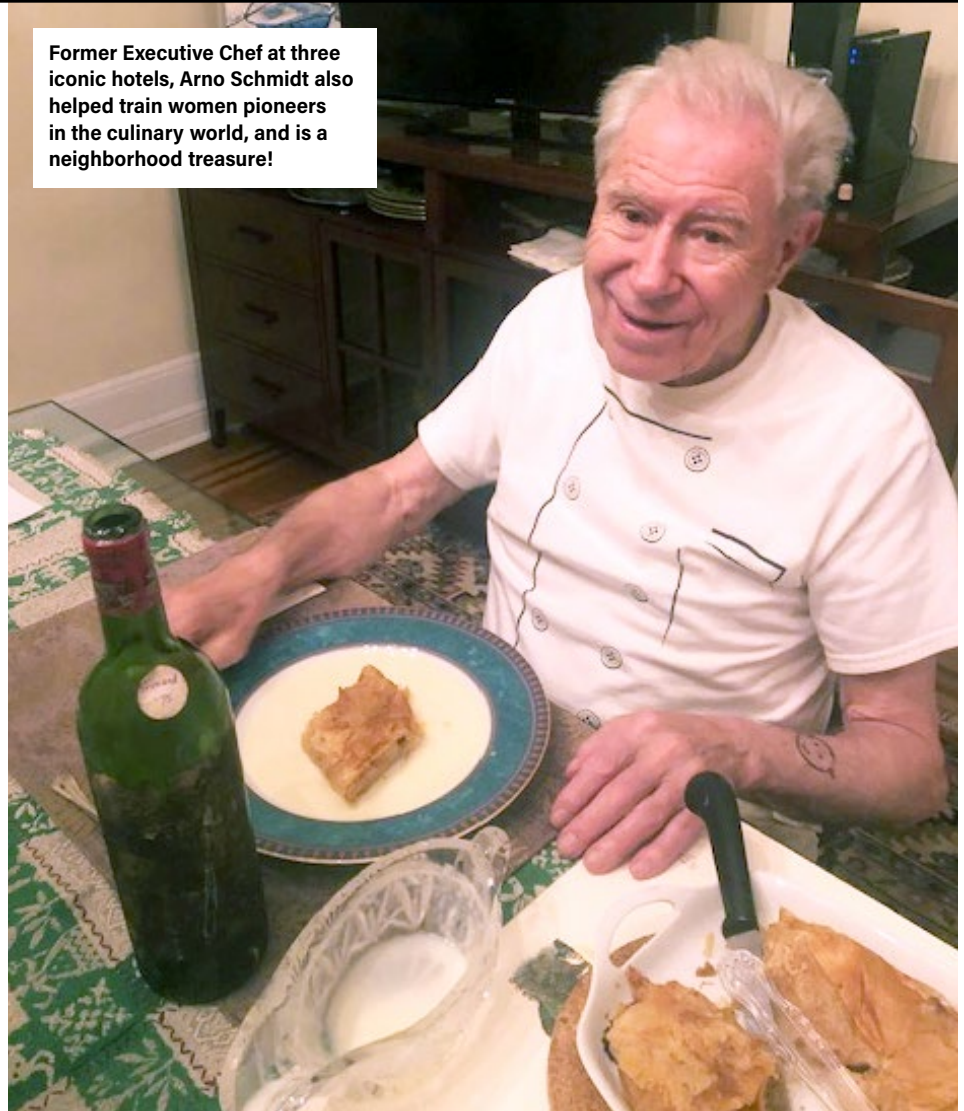
A dedicated and determined student, Arno mastered every aspect of his profession moving rapidly up the ladder of responsibility and success. Arno authored many books covering various facets of the fine cuisine universe. He wrote textbooks for chefs that are industry standards, along with memoirs of his experiences dealing with a vast list of rich and famous persons, and an anthology of menus prepared for historic occasions and events.

Over his 60-year career Arno has lectured at New York University and taught at Culinary Institute of America where he served on its Board of Directors and is today a Director Emeritus. He was a popular lecturer on many extended culinary cruises.

Arno also spent years as a worldwide consultant in the field of culinary design. Architects design buildings like hotels, prisons, and schools, setting aside so many square feet for food preparation and consumption according to a predetermined formula. But what equipment goes into those spaces and where calls for precise expertise. Consultants like Arno are called to fill in the allotted spaces in an efficient and economically sound manner.

In the early 1990's the Jackson Heights Beautification Group held its first Architectural and Good Neighbor Awards Dinner at Community United Methodist Church. Arno volunteered to conceive and prepare a strictly budgeted five course meal for 150 guests. He asked me to enlist one volunteer to act as his assistant.

Former Executive Chef at three iconic hotels, Arno Schmidt also helped train women pioneers in the culinary world, and is a neighborhood treasure!



My friend's son, John Kelly, then a recent graduate of Bronx Science High School, aspired to a career as a chef. He jumped at the chance to spend a weekend helping the famous Arno Schmidt. Their first task was scrubbing the old kitchen from top to bottom with Clorox. They then organized and cleansed the existing equipment and utensils.

At four o'clock Sunday, the next day, they produced an exquisite five course meal for 150 astounded guests! The event was a fabulous success that people have spoken about for decades.

Today Arno is a widower who still lives in The Chateau apartment discovered by his beloved late wife, Margaret. Every morning, he eats breakfast at a window overlooking the parade of humanity proceeding along the 34th Avenue promenade which reminds Arno of Salzburg and many other elegant

spots in Europe and South America.

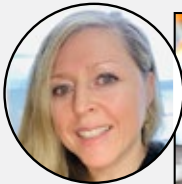
Arno loves his life here in Jackson Heights. He gave up driving years ago but uses our wonderful public transportation to visit friends at restaurants throughout our metropolitan area. Arno regularly patronizes the opera, Broadway shows, concerts and museums. He belongs to a wine tasting society and keeps wine in a small cellar he installed in his basement storage bin. He still travels to Austria and to other international destinations to visit with family and his many friends.

Arno today is full of the same vitality and joy that made him a great chef and human being. He teaches English classes to new immigrants at St. Mark's Episcopal Church. Our Jackson Heights community is lucky to number Arno Schmidt and many other distinguished residents as our neighbors. ♦

Mensaje de la presidenta

POR LESLIE ELLMAN

Hace poco una amiga y vecina mía se mudó de Jackson Heights a Westchester. Me dijo que una de las muchas cosas que va a extrañar es la comida. En Jackson Heights tenemos la fortuna de poder acceder a la riqueza culinaria de todo el mundo. Hay supermercados con una variedad de productos frescos para satisfacer cualquier antojo y restaurantes que ofrecen múltiples opciones de platillos. Pero no sólo nos deleitamos en esta abundancia, también ayudamos a nuestros vecinos necesitados mediante la distribución de comida gratuita en lugares como Lion's Share en la iglesia de san Mark, la Iglesia Metodista, Salvation Army y la Coalición de la Avenida 34. Acordémonos de ellos mientras nos preparamos para las celebraciones y festividades del otoño.



El salmón es uno de los pescados más populares en la cocina latinoamericana como también en otras tradiciones.

Courtesy of Jerry Crisci

Mensaje de la editora: Arepas, Aloo Gobi, Antipasto y mucho más

POR MELISSA ZAVALA

Conocido como el World's Borough (Distrito del Mundo), Queens es el hogar de gente de los siete continentes, cuya gastronomía ha influido en la cocina estadounidense. Por eso, este número del boletín está dedicado a la diversidad de los sabores de Jackson Heights y, en vísperas de una nueva estación, a las festividades del otoño. Como siempre, agradecemos el apoyo de la comunidad y los invitamos a que nos envíen sus historias, sugerencias e ideas a info@jhb.org o a la dirección postal



JHBG, PO Box 720253, Jackson Heights, NY 11372.

Cómo publicar tus propios libros: guía para principiantes

POR RALPH FELICIELLO

Con servicios como Kindle Direct Publishing (KDP) de Amazon, tú también puedes convertirte en autor. Lo único que tienes que pagar es el costo de la impresión y un porcentaje de las regalías por cada libro vendido. Aunque hay más opciones, Amazon es la más popular y su KDP es una herramienta fácil de usar. Una vez que tu libro esté disponible, ordena copias para hacer promoción. Pídele a Adrián, el encargado de la librería The World's Borough Bookstore, ubicada en 34-06 73rd Street,

que exhiba algunas en el estante de los autores locales, luego planea una lectura ahí o en Espresso 77.

Los destacados de Jackson Heights: Vivian Maier, la desconocida fotógrafa de la calle

POR DAN KARATZAS

La historia de su vida parece ficción. Sacada de la oscuridad después de su muerte en 2009, Vivian Maier fue una total desconocida. Estoica y solitaria, el único reconocimiento que tuvo fue el de las familias para quienes trabajó como niñera. Pero resulta que también había tomado alrededor de 140 000 fotografías en el transcurso de cuarenta años. Vivian Maier vivió ocho años en 26-18 94th Street (en ese

entonces Jackson Heights, ahora Elmhurst). Después de su muerte, cuando se retrasaron los pagos mensuales de sus unidades de almacenaje, sus pertenencias—cintas fotográficas, ropa y otros tantos objetos personales—fueron retiradas. En 2007 el contenido de sus almacenes fue subastado y uno de los afortunados postores fue John Maloof, a quien se le atribuye el lanzamiento de la carrera de Vivian como fotógrafa de la calle. Poco después de que John empezara a mostrar su trabajo en 2009, se volvió viral en el grupo Hardcore Street Photography del sitio web Flickr; le siguieron exposiciones y el documental *Finding Vivian Maier* en 2014. A finales de la primavera de este año, Fotografiska inauguró su primera exposición en un museo de Nueva York, y estará abierta hasta el 29 de septiembre en 281 Park Avenue South.

El queso de Jackson Heights: Stand Alone Cheese

POR JERRY GOLDMAN

Stand Alone Cheese, ubicada en 79-07 37th Avenue, se ha convertido en una de las tiendas favoritas en Jackson Heights, un lugar sin igual que ofrece productos de calidad: una gran variedad de quesos, pan artesanal, mermeladas, chocolates, galletas, pasta, aceite de oliva, vinagres, entre muchos otros productos importados y de la región. Después de abrir sus puertas en 2019 y sortear el desafío que significó la pandemia del COVID-19, este año celebra su quinto aniversario y, más que nunca, su propietario, Steffen Kenney, desea continuar con su contribución a la escena de la comida local.



Congresista Alexandria Ocasio-Cortez, el contralor Brad Lander, presidente del condado de Queens Donovan Richards, el concejal Shekar Krishnan, y Frank Taylor de Community Board Q3 (Chairman/Presidente) en sus disfraces.

Recuerdos de los residentes de Jackson Heights. Caffé Greco: una retrospectiva

POR RUDY GRECO
Abrí Caffé Greco durante un fin de semana previo al Día del trabajo, en 1998, con Habib Ben Moussa, un amigo que venía de Túnez y era copropietario del Café Lucca en Greenwich Village. Juntos, trajimos el concepto de un café de estilo italiano auténtico con la esperanza de tener éxito en un lugar donde no tendríamos competencia. El café estaba en 37th Avenue entre las calles 79 y 80, donde ahora está B & B Pharmacy. Muy pronto se convirtió en el espacio de artistas, poetas y músicos para compartir su trabajo con la comunidad. Finalmente, en 2001, después de dos años difíciles, vendí el negocio. Sin embargo, aún me siento orgulloso de haber traído a Jackson Heights el primer café europeo.

Vecinos destacados: el Chef Arno Schmidt

POR RUDY GRECO
En 1756, en el pintoresco pueblo de Salzburgo, nació el compositor de música clásica Wolfgang Amadeus Mozart. A finales de 1932, casi dos siglos después, a sólo pocas casas de donde nació Mozart, llegó al mundo Arno Schmidt, gran maestro del arte culinario, que sería el chef ejecutivo del hotel The Waldorf Astoria y consagrado en el salón de la fama del mundialmente conocido Instituto Culinario de América. Cuando a principios de la década de 1990, el JHBG realizó la primera cena de celebración de los Architectural and Good Neighbor Awards en la Iglesia Metodista, Arno se ofreció a crear y preparar una comida de cinco tiempos para 150 personas. Arno sigue viviendo en su apartamento del The Chateau y conserva la misma vitalidad y alegría que hacen

de él un chef extraordinario y un gran ser humano.

La diversidad en la comida de Jackson Heights

POR MELANIA LOEWY
No es un secreto que Queens es el distrito más diverso de Nueva York, y Jackson Heights es el vecindario más diverso en Queens. Las innumerables opciones en la comida reflejan esa diversidad. Por ejemplo, para la comida y la cena, en Northern Boulevard encontrarás, entre muchas otras, comida española en el **Café Salamanca** (79-05 Northern). En la Avenida 37, **Happy Kitchen** (80-12) sirve platillos japoneses; **Urubamba** (86-20 37th) representa la cocina peruana; **Arepa Lady** (77-17) es una de las muchas opciones de comida colombiana; o si prefieres comida tibetana, **Lhasa Tibetan Restaurant** (76-03) es una buena elección. Y si lo que quieres es un postre, ve por un helado a **Jahn's** (81-04),

deliciosas crepas en **T-swirl Crêpe** (84-17) o alguna delicia coreana en **Ugly Donuts and Corn Dogs** (84-06), todos en la Avenida 37.

Recordemos a Rob Scarpa

POR JIM RICCI
Rob Scarpa, quien murió a los 60 años en junio, adoraba Jackson Heights y lo mostró de muchas maneras. Una de ellas fue su dedicación a limpiar el grafiti del vecindario con el JHBG. Dedicó muchos fines de semana, de primavera a otoño, a remover las feas marcas en muchos edificios del vecindario. Rob hizo su última limpieza de grafiti en

abril de 2024 en el muro del lado derecho de la oficina de correos y en la calle 75 en Ricky's Café. Recuerden a Rob cuando pasen por esos dos lugares. La familia de Rob ha pedido que cualquier donación a su nombre sea entregada al JHBG.

Halloween en Jackson Heights, una tradición anual

POR JOHN MCCAFFREY
El año pasado, el desfile infantil de Halloween del JHBG cumplió 32 años. Fue precedido por Suzanne Knobel, presidenta del Centro Judío de Jackson Heights, la senadora Jessica Ramos, el oficial de la policía, Robert Eisler, entre otros. Al final, los voluntarios repartieron 2000 bolsitas de dulces con la ayuda de Donovan Richards, presidente de nuestro distrito, la diputada Alexandria Ocasio-Cortez, la senadora Jessica Ramos, las asambleístas Jessica González-Rojas y Catalina Cruz, y el



Las flores ásteres aparecen en muchos colores, desde blanco hasta amarillo, rosado, azul, y morado.

concejal Shekar Krishnan. Y como cada año, contó con el apoyo de los negocios locales. Si tienes alguna opinión o sugerencia sobre el desfile, escríbenos a info@jhb.org.

El cuidado de las áreas verdes de nuestras calles peatonales. ¿Cuáles son las prioridades?

POR LEN MANIACE

Aunque se lo conoce como Paseo Park, hay pocas zonas verdes en esta calle peatonal. El Gobierno de la ciudad simplemente no dedica suficiente presupuesto para cuidar las áreas con vegetación y, por eso, no hay quien se ocupe de sus árboles. El JHBG ha estado haciendo este trabajo, pero es una tarea dura para los voluntarios de por sí ocupados en cuidar los árboles y jardineras de la Avenida 37. Una de las metas de la ciudad de Nueva York en términos de sustentabilidad medioambiental es incrementar el número de árboles de 22

% a 30 %. Sin embargo, ha reducido el presupuesto para lograr esta meta. Así que nos toca a nosotros intervenir. Si quieres ayudarnos a cuidar nuestros árboles, contáctanos en JHBGtrees@gmail.com

Las flores del otoño

POR DAVE WATSON

Dos tipos de hermosas plantas nativas, las ásteres y las varas de oro, anuncian el final del verano y el comienzo del otoño. Estas plantas nativas florecen en la calle 80 cerca del lado norte de la Avenida 34. Las margaritas de Nueva Inglaterra llenan el paisaje de ramilletes de flores moradas, mientras que las varas de oro canadienses adornan, de julio a octubre, con sus largas ramas cargadas de flores amarillas.

Últimas noticias sobre JH Clean Streets

POR JOHN MCCAFFREY

El ruido de latas y basura sobre el suelo los sábados por la mañana es señal de que

la iniciativa Jackson Heights Clean Streets se ha puesto en marcha. A pesar de que nuestra fecha de inicio se pospuso debido al mal tiempo, este año hemos estado bastante ocupados. En abril, más de 30 voluntarios recogieron la basura en Roosevelt Avenue y Diversity Plaza; sin embargo, queda todavía mucha basura, además de los anuncios pegados en los postes del alumbrado público. Seguimos coordinando eventos con el concejal Francisco Moya, la senadora Jessica Ramos y la diputada Grace Meng. Visita nuestra página web jhb.org y acompáñanos en las próximas limpiezas. ¡Gracias a todos por su apoyo!

Estómagos hambrientos en un paraíso de comida

POR MELISSA ZAVALA

Jackson Heights es uno de los principales destinos para quienes quieren probar la comida internacional. Con tantas opciones, la idea de

que alguien pudiera padecer hambre parece poco probable, pero es más frecuente de lo que nos imaginamos. La pandemia trajo una gran necesidad de comida, como mostraron las largas filas en los dispensarios, y aún se resiente la "inseguridad alimentaria", término que se aplica a la gente que no tiene los medios para proveerse de alimentos. Con al menos una docena de supermercados y bodegas, muchos residentes no tienen acceso a productos frescos. Hoy en día, **Lion's Share** y **Friend's Tavern** han servido como puntos importantes de distribución, además del **Salvation Army**. Las escuelas públicas también reparten comida, pero la comida escolar ha sido criticada por su mala calidad y su bajo valor nutricional. El rico panorama gastronómico de Jackson Heights no debería ser de necesidad en medio de la abundancia.

Los líquenes en la biodiversidad urbana

POR MELISSA ZAVALA

Gracias a ellos, los árboles tienen más color y el aire está más limpio. Con los hongos, los líquenes han ayudado a crear la vida en la Tierra mediante su especial simbiosis: los hongos albergan líquenes que alimentan los hongos. Su sensibilidad a la contaminación del aire ha provocado su disminución en las ciudades durante el último siglo; pero ahora que la calidad del aire ha mejorado, parecen estar extendiéndose nuevamente. En Travers Park podemos encontrarnos con esos microscópicos vecinos en la corteza de los árboles. Los líquenes no son parásitos ni matan a los árboles, al contrario, son importantes para la tierra porque convierten el nitrógeno del aire en el nitrato que alimenta a las plantas. ♦



Marchers kick off the 32nd annual parade in 2023, led by community leaders and other honorees, as well as elected officials, while all attendees enjoy the event.

Halloween in the Heights: AN ANNUAL TRADITION

BY JOHN McCAFFREY

The night grew cold, with a slight wind. Out of the darkness and into the spotlight marched the revelers leading JHBG's 32nd annual children's parade last year.

Grand marshals Suzanne Knobel, President of the JH Jewish Center, State Senator Jessica Ramos, and Police Officer Robert Eisler led the parade. Congress member Grace Meng, another grand marshal, was unable to attend. Other elected officials got into the spirit wearing costumes for JHBG's event, the largest children's Halloween parade in NYC. Mr. and Mrs. Met also joined the parade route.

At the end of the parade, 2,000 goodie bags were distributed. Borough President Donovan Richards, Congressmember Alexandria Ocasio-Cortez, State Senator Jessica Ramos, Assemblymember Jessica Gonzalez-Rojas, Assemblymember Catalina Cruz, and Council member Shekar Krishnan joined volunteers to distribute treats to all kids, regardless of costumes.

Last year marked the return of a coloring page giveaway. It was created

and generously donated by artist Kristin Andrews. Our resident artist, Kirsten Magnani, designed the annual parade poster.

The night before, 30 members from the Newtown High School Key Club, US Tennis Association representatives, and community volunteers gathered in PS69's lunchroom to fill the trick-or-treat bags.

A critical feature of any parade is security. Every year we work with the 115th Precinct, specifically Community Affairs Officer Bayron Gonzalez, to provide the necessary security for both the children and our volunteers.

Back in 2021, JHBG donated costumes to the children displaced by the fire on 89th Street. Last year, JHBG participated in Paseo Park's first block party by organizing our first annual Halloween Costume Exchange! Neighbors donated costumes in advance at three drop off locations: the offices of Council Member Krishnan and Assembly Member Gonzalez Rojas, as well as at The Queensboro. People also brought children free gift costumes in time for the parade. We are looking forward to offering this again this year!



For 32 years, our parade has been supported by our local stores. Garden Heights Property Management pays for the bags, and Food Town supplies the drinks included in the goodie bags.

Financial support is also generously provided by, Liberty Bottling (Coca Cola), 82nd Street Partnership, Queens Chamber of Commerce, Koeppl Auto Group, Apple Bank, Happy Kitchen, Suzanne Knoble, Brown Bargain Store, Abetx International Brokers, Joseph Lock & Alarm, New Peking Kitchen, Noah's Ark Pet Clinic, and Black-Tie Cleaners. Co-director, Edwin Westley-O'Keefe, should also be celebrated for his dedication and numerous contributions.

If you have any feedback or suggestions regarding the parade, please email them at info@jhb.org ♦

A Starter's Guide to Self-Publishing

BY RALPH FELICIELLO

With services such as Amazon's Kindle Direct Publishing (KDP) you, too, can become an author—at no cost to you but your agreement to pay printing costs and a share of each book sold. For example, I set the price of my second paperback at \$7.99. At a royalty rate of 60%, my share is \$4.79, minus the printing cost of \$2.73, leaving a profit of \$2.07.

Amazon is just one way to go, but since it is a popular choice, I will outline the first steps in using KDP. First, sign in using your Amazon customer account and follow the instructions to create a KDP account. Next, upload your manuscript in either Microsoft Word or PDF format. Upload the cover art which, if necessary, can be generated using KDP's cover creator tool. Then set the price and decide on the countries for distribution. You can submit your file for technical review before it goes live on the Amazon website. Keep in mind, basic KDP services do not include promotion or advertising.

Your level of knowhow will determine how much you will need to outsource to third parties. If your manuscript is not print-ready, you may opt to hire services such as editing, formatting, or cover design. The web is well supplied with companies able to assist you in "self" publishing.

Once your book is available, order copies for promotional use, ask Adrian, manager of The World's Borough Bookstore at 34-06 73rd Street in Jackson Heights, to place a few copies on the Local Authors shelf, then set up a reading there or at Espresso 77.

Countless questions remain. E-book? Pricing? Copyright? Etc., etc., etc. Never mind. Go forward, and good luck! Write to info@jhb.org with any questions and comments. ♦

Longtime Jackson Heights resident Ralph Feliciello is author of two self-published novellas, 3 American Cranks (2016), a satire on life and love in today's USA, and Florentia and the Pazzi Boy (2022), a fanciful, coming-of-age fable set in Renaissance Florence.



Local shops like The World's Borough Bookshop help local authors reach new readers.

JACKSON HEIGHTS NOTABLES

Highlighting former Jackson Heights residents of notable interest for the ways in which they represent our neighborhood.

Vivian Maier

Unknown Street Photographer BY DAN KARATZAS

Her life story reads like fiction. Plucked from obscurity after her death in 2009, Vivian Maier, was, until then, a stoic, solitary figure who was known mostly by the families for whom she worked as a nanny. However, it turns out that she had also taken about 140,000 photographs over a forty-year period. Prone to a hoarding disorder late in life, she fell behind in monthly payments for the many storage rooms where her rolls of undeveloped film, clothing, and other personal items were diligently put away. When the contents of the rooms were auctioned in 2007, one of the lucky bidders was John Maloof, who is credited with "launching" her career as a street photographer.

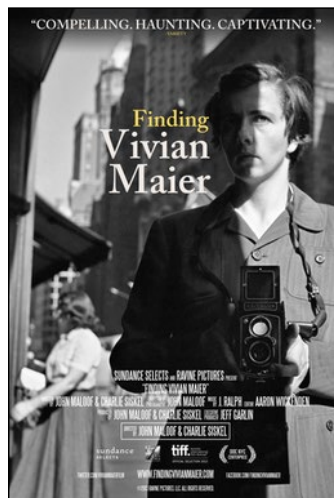
And what of Vivian's Jackson Heights connection? It turns out that she spent eight years living at 26-18 94th Street (today East Elmhurst, then considered Jackson



Documentarian of ephemeral moments mainly in NYC and Chicago, Maier photographed urban streets for five decades.

Heights). Because her own family had disintegrated at age 17 in 1943, Vivian went to live with Berthe Lindenberger, a friend of her grandmother's and the owner of the home on 94th Street.

By then Vivian had ended her formal education and worked at the Madame Alexander doll factory in Manhattan. Then, in 1950, she traveled to France to visit family and



along with a box camera, began taking photographs of the residents of her family's village. After selling a family property she returned to New York, left the Lindenberger home, and started working as a nanny. It was at this point that her interest in street photography began.

She purchased a Rolleiflex camera, connected with professional photographers, and

tried out different subject matter on the streets of Manhattan. In 1955, she headed to California still working as a nanny, and then ended up in Chicago by early 1956, where she remained for the rest of her life.

A year after purchasing the contents of some of her storage units, John Maloof contacted other auction buyers who agreed to sell him more of Vivian's hoard of photos and personal effects. Then in 2009 he began a blog showcasing her work, and from there it became a viral sensation on Flickr's "Hardcore Street Photography" group. Exhibits followed, and the documentary *Finding Vivian Maier* made her a celebrity of sorts in 2014. The world was amazed that someone with this much talent—and a contemporary of Diane Arbus, Robert Frank, and Lee Friedlander—could have remained under the radar for decades.

In late spring of 2024, Fotografiska, hosted her first New York museum show. It is currently on view and running through September 29th at 281 Park Avenue South. ♦

Update: Clean Streets

BY JOHN MCCAFFREY

The sounds of rolling trash cans early on Saturdays signal that the Jackson Heights Clean Streets initiative is underway.

While our original launch date was again postponed due to inclement weather, this year has been busy. Over 30 volunteers removed flyers and trash along Roosevelt Avenue and Diversity Plaza in April. In partnership with Assembly members Catalina Cruz and Steven Raga, Councilmember Shekar Krishnan, JHBG volunteers joined others from United Sherpa Association USA, Urban Justice Center, Alianza Ecuatoriana Internacional, and the Street Vendors Project.

Assemblymember Cruz always kicks off with safety briefings ensuring all volunteers wear gloves and bend down properly while picking things up. Several volunteers brought their children. And yes, we supply gloves for children.

Councilmember Krishnan and his Chief of Staff, Chuck Park, have participated in several previous efforts. It is inspiring to see their children, at a young age, engaging in civic duties.

Roosevelt Avenue is an ongoing challenge. Removing multiple layers of flyers from lamp posts is very time-consuming.

Assemblymember Jessica Gonzalez Rojas co-sponsored an event along Northern Boulevard with some families volunteering, including her partner. JHBG President, Leslie Ellman, was joined by her family, and there were other parents in attendance with their children too.

Elected officials show their community spirit by keeping the neighborhood clean.



Several store owners thanked us and a few offered coffee and snacks.

An extreme heat advisory caused the rescheduling of June 22nd's event. It was co-sponsored by Councilmember Krishnan. Thanks to his funding, the Association of Community Employment Programs (ACE) helps maintain 69th Street/BQE, as well as other main district corridors like 37th and Roosevelt Avenues, 73rd and 74th Streets, and Broadway, sweeping and trimming high weeds.

There is plenty of litter to pick up, along with very unusual garbage.

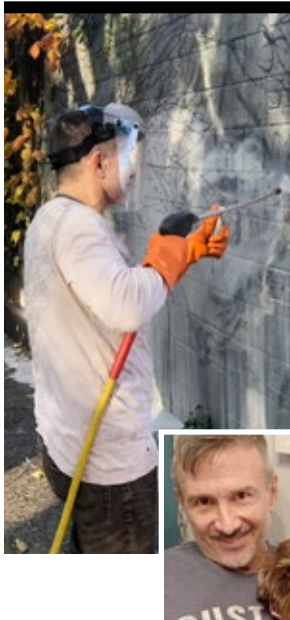
Families were a recurring theme this season. During trying times, it's easy to become cynical and disengage from our community. Jackson Heights has always felt like a small town; other readers may feel the same way. And just as my parents

taught me, our neighbors are teaching their children to get involved in their community. A functioning democracy requires us to not only know our rights but to acknowledge our responsibilities to each other and make our communities better.

I would be remiss if I didn't thank JHBG's directors, Leslie Ellman, Jim Riccio, Edwin O'Keefe-Westley, and Melissa Zavala for participating in our cleanups. Thanks to Kirby for assisting with transporting our equipment to the starting points, and Lenny, for helping to clean and prep it.

We're still coordinating additional events with Councilmember Francisco Moya, State Senator Jessica Ramos, and Congress Member Grace Meng.

Check our website, www.jhbg.org, and join us on future Clean Streets ventures. Thank you for your support. ♦



Remembering Rob Scarpa

BY JIM RICCIO

Rob Scarpa, who died unexpectedly at age 60 this June, loved Jackson Heights. He showed it in many ways. One that really stands out is his devotion to cleaning graffiti in the neighborhood with JHBG. He was recruited to that role after he enthusiastically participated in a community clean-up along Northern Boulevard a few years ago. Later he reliably, energetically, and happily devoted many weekend mornings from spring to fall, removing unsightly tags on countless buildings throughout the neighborhood.

He was a proud contributor to the collective efforts of so many people to improve Jackson Heights. Another small but meaningful contribution was his effort to improve the streetscape in front of his building on 81st Street by meticulously installing red bricks in herringbone style around two large tree pits to protect new plantings.

Originally from New Jersey and then Pennsylvania,

Rob moved to New York in 1980 to attend the Parsons School of Design. He became a highly regarded independent graphic designer, serving a wide range of businesses and organizations. As described in an online obituary, he was intensely devoted to his large extended family and network of friends. He loved bringing many of them on neighborhood tours, introducing them to the history and architecture of Jackson Heights, and organizing "momo crawls" through the local eateries.

On his last graffiti-cleaning outing in April 2024 before his untimely death, Rob helped clean the wall on the right-hand side of the post-office and the 75th Street wall at Ricky's Café—two prominent eyesores. Remember Rob when you pass by those locations. ♦

Note: Rob's family has requested that any donations made in his name be given to the Jackson Heights Beautification Group. everloved.com/life-of/robert-scarpa/obituary

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Aster-Nomical Fall Display

BY DAVE WATSON

Two types of beautiful native plants, asters and goldenrods, announce the end of summer, leading into fall—from August to October. It is a fantastic display. These native plants blossom on 80th Street just north of 34th Avenue in Jackson Heights.

Asters on 80th Street

Magnificent in bloom, New England asters light up the late season landscape with bunches of purple flowers. Large and showy, this aster can grow up to six feet high. The flowers are an important source of nectar for late season pollinators, especially Monarchs as they stock up for their fall migration to Mexico.

Smooth aster is a hardy plant that defies frost and keeps on blooming, often into November, with a profusion of lavender-blue flowers. Attractive to butterflies seeking nectar in the fall, it's also a host plant for the pearl crescent butterfly.

Goldenrods on 80th Street

Canada goldenrod blooms from July to October. It is usually two to four feet tall.

Seaside goldenrod grows on sand dunes, salt marshes, and the banks of estuaries from August to October. It is four to six feet tall.

Giant goldenrod blooms from August to September sometimes reaching six feet in height.

Wrinkle-leaf goldenrod blooms from August to October. It is three to five feet tall. One plant can produce as many as 50 stems, each with 50-1500 yellow flower heads. ♦



Asters (above) are delicate but eye-popping, contrasting with the more robust blooms of the goldenrods (below).



Taking a Lichen to Biodiversity in the City

BY MELISSA ZAVALA



Lichens absorb environmental moisture and feed on nutrient chemicals from the air, making them very sensitive to poor air quality.



Trees are more colorful because of them. Our air is cleaner thanks to them too. Together with fungi, lichens have helped make life on Earth possible through a special symbiosis: fungi house lichen which feed fungus. Their sensitivity to air pollution meant a decline across cities over the last century but lichens are spreading again. As clear indicators of air quality, recent interest in them has led to inventories that show major gains across cities. Important for urban ecosystems, they provide food and habitat for animals, protect trees, rocks, and other surfaces from extreme temperatures and sunlight. On different surfaces around the neighborhood, with some more obvious than others, there are different species around Jackson Heights.

Taking a walk around Travers Park can mean meeting neighbors, including

new microscopic sorts. Some lichens are so subtle that they are almost invisible, appearing as spots or stains on trees and other surfaces. One of the species found at the park is common greenshield lichen (*Flavoparmilia caperata* (L.) Hale), frequent in cities. Appearing on the bark of most street trees, the upper surface is yellow-green while the lower surface is black, grading to brown, with lobes that are smooth to moderately wrinkled. The oaks along the periphery of the park offer some samples.

Lichens do not kill trees or absorb their moisture as is sometimes believed. They are not parasitic since cyanobacteria have a symbiotic relationship with fungi. Lichens have been important for soil formation and should not be removed since they convert nitrogen from the air into nitrate that feeds plants. Look for lichens around the neighborhood and admire these unnoticed neighbors. ♦

Caring for the Green Growing on Our Open Street: What are the Priorities?

BY LEN MANIACE

Looking for a fun and informative read? We won't fib and say the NYC budget is fun, but how it affects the 34th Avenue Open Street is informative—and important if you care about the biggest change to public spaces in Jackson Heights in recent memory.

Though it's also known as Paseo Park, there isn't a lot of green space on the Open Street. So, let's look at how the city budget affects the care of the existing green. When the city redesigned the Open Street a few years back, to help limit auto access, big planters were installed on each block end filled with pretty shrubs and perennials. Regularly watering these planters is The Horticultural Society of New York, which is paid by the Open Street's operator, the city Department of Transportation.

Most of the avenue's green, however, comes from roughly 130 trees growing on the 26 blocks of medians, and nearly double that on sidewalk curbs. Trees are expensive to plant, about \$3,500 each, but they

provide great environmental benefits—cleaning our air; cooling us in the face of global warming; and even reducing water pollution. In contrast, the city's investment in, and environmental benefits from, the planters, are tiny.

The problem is, the city pays no one to care for OS trees. Instead JHBG Tree LC steps in—especially during hot dry spells, such as the one this summer which caused some trees to prematurely begin to change colors and, in a few cases, to die. We were happy to do it, but it's a huge job for volunteers who are already busy. We plant and care for trees on 37th Avenue; create and care for bee and butterfly gardens around many of them; and we create and care for pollinator gardens at the JH post office and PS69.

When this story was written, we were struggling to keep up with the summer dry spell. Fortunately, our average volunteer turnout more than doubled this year to 16 for our Saturday morning sessions, compared with our pre-Covid



The DOT supplies planters where standard trees or in-ground plantings cannot be supported to enhance the urban landscape, but their maintenance can be costly.



Tree care groups have a vital and significant impact on the ongoing restoration and management of nature in the city. These groups engage in projects that help enhance and expand the impact of NYC Parks work in a variety of landscapes. If you are a member of a tree care group, associating yourself with that group on the NYC Tree Map allows you to see your activity visualized with your fellow group members on that group's detail page.

Each group's detail page lists contact information and their website. Please remember to join the group in real life before associating yourself with it on the map! If your group is not listed on below and you would like to request it be added, please contact treecare@nyc.gov.

Tree Care Groups

Most Active Groups	Jackson Heights Beautification Group Tree LC	NYC Parks Stewardship Team	Trees New York
<ul style="list-style-type: none"> Brooklyn Brooklyn Manhattan Queens Staten Island 	<p>Queens Activities Last 180 Days: 1498</p>	<p>Brooklyn, Brooklyn, Manhattan, Queens, Staten Island Activities Last 180 Days: 1290</p>	<p>Bronx, Brooklyn, Manhattan, Queens, Staten Island Activities Last 180 Days: 583</p>
	<p>Big Reuse Brooklyn, Manhattan, Queens Activities Last 180 Days: 263</p>	<p>Red Hook Conservancy Brooklyn Activities Last 180 Days: 57</p>	<p>Lower East Side Ecology Center Manhattan Activities Last 180 Days: 47</p>
	<p>Columbus Amsterdam Business Improvement District Manhattan Activities Last 180 Days: 37</p>	<p>GrowNYC Bronx, Brooklyn, Manhattan, Queens, Staten Island Activities Last 180 Days: 33</p>	<p>G Gardens Brooklyn Activities Last 180 Days: 12</p>
	<p>Greening Greenpoint Brooklyn</p>	<p>110th Street Block Association Bronx</p>	<p>Bronx is Blooming Bronx</p>

Tree LC consistently leads other groups around the city in stewardship efforts, as the Parks Department website shows.

crews. And that doesn't count our new mid-week evening sessions for those who can't make Saturdays.

The big question, though, is whether total reliance on volunteers, no matter how dedicated and knowledgeable, makes sense for Jackson Heights or a city with important plans to address climate change. One New York City environmental-sustainability goal calls for equitably increasing our tree canopy to 30 percent from 22 percent. (Our neighborhood's tree

canopy was only 19 percent when last measured in 2015.) To achieve that goal, the city needs to step up funding for tree care. Unfortunately, New York City's latest budget is a step backwards; it cut park spending. To help JHBG care for trees contact us at JHBGtrees@gmail.com.



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VIEWS FROM THE HEIGHTS – Fall 2024

**ONGOING
EVENTS**

Saturdays, 11am-1 pm
JH-SCRAPS (composting)
69th St. & 35th Ave.
For info on what is compostable,
contact info@JHBG.org

Most Saturdays, 10 am
Tree LC *Meets at the NE corner of
80th St. & 37th Ave.*
Schedule may vary and include some
Sundays. Check the
[JHBG Facebook page](#)
for complete information.

Saturdays 10 am
Clean and Green
For complete details,
go to info@JHBG.org.

Saturdays 10:30 am
*Meet at the gardens at St. Mark's
Episcopal Church on 34th Ave.,
between 81st and 82nd Streets.*

Daily
JH-CREW dog run
69th St. between 34th & 35th Aves.
To join, go to info@JHBG.org
for application. Suggested donation,
\$25/year.

FRIENDS & NEIGHBORS:

Please join us or renew your membership (there are 2 ways):

Go to www.JHBG.org/membership and pay by credit card.
It's quick and easy! Mail a check with this form
for the membership level you select to:

**JHBG–Membership • P.O. Box 720253
Jackson Heights, NY 11372**

Membership includes a subscription to *Views from the Heights* and helps fund our numerous
community activities. JHBG is a 501(c)(3) non-profit organization, so your contribution is tax deductible.

Please check membership level:

- Individual \$50 Patron \$250 Sponsor \$1,000
 Family \$100 Benefactor \$500 Other _____

Please print the following:

Name: _____

Address (Include apt. #): _____

City/State/Zip: _____

E-mail address: _____

If you're interested in being contacted about any JHBG activities, please email
info@JHBG.org.