

Hattie Carthan Community Food Projects - A Decade of Transformation From Community Blight to Community Resource

# Community Background Info

- Across the United States, rates of obesity and diabetes are increasing dramatically, particularly within low income African American and latinx communities.
- A third of residents in NYC neighborhoods like Bedford Stuyvesant are living in poverty and more than 12 % of adults have diabetes compared to 8% nationwide.
- Chronic diseases are directly linked to the lack of fresh food consumption. Less than 8% of primarily African American and latinx residents in these communities report eating the recommended five or more servings of fruits and vegetables. 20% report eating none at all.
- The Hattie Carthan community markets are a community solution to the issue of poor nutrition and food insecurity in our community.





MARKET SIDEWALK BEFORE

MARKET SIDEWALK AFTER

Our big market was created from a Lot that lay blighted for over twenty years. We operated the market without a sidewalk and built our first slate market sidewalk in 2010. Before constructing our sidewalk, street runoff would flood our market grounds making it a muddy scene on market days. We received a new sidewalk from the Parks Department in 2016. Our community work requires self determination and a long term vision to succeed.

# Who we are ,Our Vision & Goals

- Hattie Carthan Community Farmers Market is a grassroots, people of color project in Bedford Stuyvesant Brooklyn NY.
- The markets vision is to cultivate a healthy, holistic, self sufficient community grounded in the systems and cycles of the Earth.
- The market accomplishes its goals by operating two community based markets and an urban herb farm which provides residents with fresh food and cultural programs which nourish human potential and cooperative economics.





MARKET COMMUNICATION STATION BEFORE

**CONSTRUCTION OF STATION** 



MARKET COMMUNICATION STATION AFTER







MARKET STALL BEFORE

MARKET STALL AFTER

**MARKET SHOPPING DAY** 

The market has rebuilt and upgraded its stalls twice due to storm damage. We are seeking ways to create a brick and mortar operation, fully enclosed in order to operate year round market at our site. Our market provide valid work experience to youths who help grow food and operate the stalls 20 weeks per year. The markets attract thousands of residents to the space and have distributed over 100,000 pounds of fresh high vibrational food, hosted cooking demonstrations and harvest dinners since its inception.







The Hattie Carthan community markets have offered over 4000 youth and adult led demos since its inception. These cooking demonstrations help residents utilize highly effective ways to process, cook and preserve food. Our weekly cooking demonstrations help youths emerge as leaders within their community and is consistent with our anti ageism goal "Each one Teach One"





**CONSTRUCTION OF AREA** 



COOKING DEMONSTRATION AREA AREA



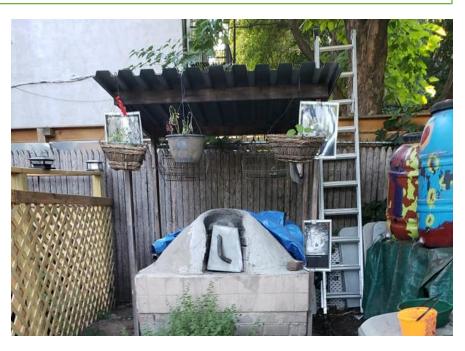


**ANCESTOR LODGE BEFORE** 

**ANCESTOR LODGE AFTER** 

Food sovreignty requires the honoring of ancestral traditions around Sacred farming practices. Our ancestor lodge is the area where we learn, remember and dream with the Great Ones who have set the template for our paths of social justice and resilience. Our life and death celebrations and vibrant Day of the Dead celebrations take place at season intervals attracting people from Earth based traditions into the space. Ancestral rememberance serves the function of keeping the community in the physical world connected. We have chosen to not hasten our elders quietly into institutions. Instead connecting with them as they transition through death infusing new life into our stories and lodge time. We reclaim traditions like pouring libation in this lodge.





**CONSTRUCTION OF CLAY OVEN** 

**CLAY OVEN AFTER** 

We built our clay oven in 2011 and have offered 25 breadbaking classes to residents. Participants learn important information about grains, glycemic index, yeasts, flours and breads, Breadbaking is a very nurturing experience for all.





CONSTRUCTION OF BREAD BAKING AREA

**BREAD BAKING AREA AFTER** 

Building physical infrastructure to provide non traditional education to community residents is key to creating a healthy community. Here third year youths and founder are pictured laying bricks and setting up bread baking area. A community that bakes together, and builds together stays together.





VIEW TOWARDS CLIFTON PLACE BEFORE

VIEW TOWARDS CLIFTON PLACE AFTER

After completing over 200,000 volunteer hours to clean and bring programs into the space, Saturday markets have become a thriving scene in our community. Here residents gather to participate in communal workshops.







**VIEW TOWARDS CLIFTON PLACE 2012** 

Our work building physical and human simultaneously has been Earth shattering. We see this work as necessary in every community. Never underestimate the power of a few determined individuals to make big change. We embrace the butterfly effect our work has had on the food movement and urban landscape.



VIEW TOWARDS CLIFTON PLACE AFTER







**BEFORE** 

DEVELOPMENT OF CHILDREN'S GARDEN

The Childrens garden is a space where we host free range kids programs on market days, providing soft lessons and unstructured play for Tiny Tots from 4 to 8 yrs old. General operating capital is needed to add learning aids in this garden and to support story time hour and farm activities for young tots of our community.



CHILDREN'S GARDEN AFTER



#### CONSTRUCTION OF COMPOST BINS

The community markets operate a community compost dropoff program for weekly market shoppers and neighbors living within a quarter mile radius of the markets. To date the compost dropoff program has averted over 30 tons of compost from the landfill. We are currently embarking on a 250 pound worm compost trial and seek general operating support to procure shipping container, 250 pounds of worms and a heating system for the winter months. We will sell worms to gardeners shopping in our markets and help others to regenerate their land parcels. Red wigglers yield 150 percent doubling their populations in less than one year.



COMPOST BINS IN OPERATION



**CONSTRUCTION OF CHICKEN COOPS** 

The Hattie Carthan community markets create compost from chicken manure, organic waste and worm waste. Our animals help us to produce food without chemical fertilizers and generate income for the market through their eggs. We envision the creation of a third coop growing our livestock economy to 50 laying hens, thus increasing the amount of eggs we bring to market. We are looking to hire 2 part time mentors to oversee the three coops and to link the operation organically to the recycling composting theme of creating our 3 Earths compost.





CHICKEN COOPS IN OPERATION





BEFORE - 2009 AFTER - 2019

In 2012 the Hattie Carthan herban farm was created revitalizing a brownfield containing petroleum waste into a healing justice resource project. The farm now supplies fresh herbs 20 weeks per year to subscribers of our weekly basket program. The farm is a place where people can learn about herbs, energy and healing thrpugh weekly practices and meditations offered in the space. The farm hosts a farm stand on Sundays.





SIDEWALK AND FENCE BEFORE

SIDEWALK AND FENCE AFTER

In 2017 the farm received a new sidewalk and fence as part of the Mayors anti obesity initiative and was transferred to Parks inventory making it impossible to turn this parcel of land into residential property. The farm is now a permanent Park. We worked in hazmat suits to create this farm from a brownfield without resources. This farm is a healing space for community.





LABYRINTH GARDEN BEFORE

LABYRINTH GARDEN AFTER

The labyrinth was created as a condensed spiral herb space. Community gathers for percussion and intuitive plant healing circles. The farm has a tree house and healing apothecary where community can learn the basics of plant and sound medicine. The farm is a quiet space where residents can learn to quiet the mind and heal from betrayal of the self.



**LOT BEFORE** 

The Sunday farm stall helps us double our impact and engage with different demographics. The farm attracts people seeking spiritual centeredness and fulfills the deep longing for wild nature. The farm stand alone has distributed 15000 pounds of fresh food, engaged neighbors in hundreds of hands on herbalism and medicine making workshops



FARM STALL STRUCTURE BEFORE



FARM STALL AFTER CURRENT





**BREAD BAKING AREA BEFORE** 

**BREAD BAKING AREA AFTER** 

The farm will add its breadbaking oven this Fall in order to replicate programs which build social cohesion and unity.





COOKING DEMONSTRATION AREA BEFORE

**COOKING DEMONSTRATION AREA AFTER** 

Every Sunday, community gathers under pergola eating area to share in an intentional tasting experience around food. Herbal cooking demonstrations help residents to learn to prepare and preserve foods with herbs. The farm has hosted over 200 cooking demonstrations since its inception and organizes a large annual outdoor dinner consisting of hyperlocal ingredients grown on the farm.







#### **OUTDOOR KITCHEN BEFORE**

Our outdoor kitchen features a foot pedaled sink and veggie washing stall. Grey water is then recycled into the root system of trumpet vine plant growing over cabin.



**OUTDOOR KITCHEN AFTER** 





**BEFORE** 

MEDITATION SPACE UNDER CONSTRUCTION

Plant and Sound Medicine areas offer community residents essential life skills and inner landscape management.





**MEDITATION SPACE AFTER** 



**BEFORE** 

Herbs are dried organically and processed for apothecary or outside distribution. Hands on workshops on herbal preservation help residents develop relationship and practice with herbal plants.



HERB PROCESSING ROOM UNDER CONSTRUCTION



HERB PROCESSING ROOM AFTER



2012 - VIEW TOWARDS VAN BUREN



2019 - VIEW TOWARDS VAN BUREN

Perennial herbs are now established in space



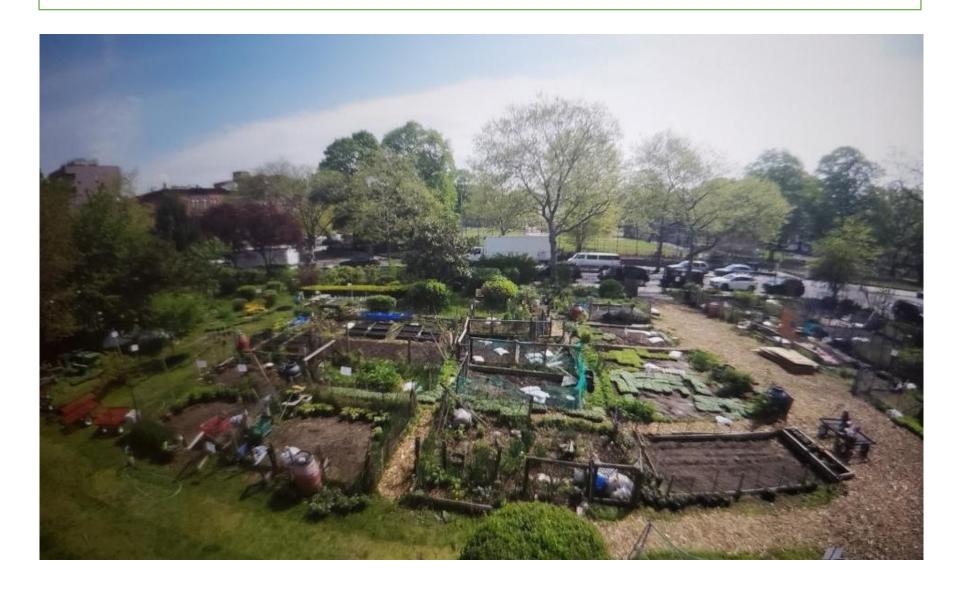




2009 - VIEW TOWARDS VAN BUREN

2019 - VIEW TOWARDS VAN BUREN

Electromagnetic energy pyramid on farm increase the nutrient density in our foods and energizes the frequency of our seeds enabling high germination.





In 2019 The Hattie Carthan community garden was redesigned after 35 years. With the dramatic increase of diabetes in our community, we observe a rise in amputees resulting from food apartheid in our community. Gardens without access are complicit in the displacement of our elderly and wounded. This redesign included special beds for elders and differently abled people whove contributed to continue having access to the project. Plywood pathways have been added at 3 gates enabling access to elderly gardeners.







Elderly farmers can now demonstrate communal dances like the Electric Slide at communal events. Joy is indeed our birthright.





Access to plots for elderly farmers is critical for food sovereignty. Our elders are our institutional wisdom who pass on important information to the new generation. Pictured are elderly gardeners utilizing ancient methods of planting.







Access to Green space is key for ALL sectors of our community.





Our new domes encourage us to explore and Play in Green Space. These domes will host groups gathering to study in the garden and will be enclosed in the winter with greenhouse plastic.



# Every Long Journey begins with small steps forward.....

 Never Underestimate the Power of a Few determined individuals To Make Change.....

Please share this Decade of Transformation with others who might be interested in Supporting the next leg of our Journey.

We are looking to accomplish the following over the next 5 years:

Add bricks and mortar to the large market creating the first permanent community market and cultural hub managed by community. Our vision is to enclose the market stalls and operate on multiple days enabling Hudson county women farmers and rural black farmers the opportunity of creating new urban/rural market connections.

Create paid positions for 1 General coordinator, 1 youth program mentor and 3 farm coordinators to manage the holistic community food projects.

Add educational inputs to children garden and hire Tiny Tots Program mentor to deliver 8 week Free Range Kids program on Saturdays when market is operating.

Create the first worm bank in NYC .We are looking to do a trial with 250 pounds of red wigglers.

www.hattiecarthancommunitymarket.com