

News From The Village

the children's
village

Spring 2014



I'm really proud of myself because I know how to be safe and cook delicious food.

Fourth graders Mya and Rainelle develop confidence, trust, and self-esteem in the Lanza Kitchen class at CV's Polo Grounds Community Center.

Cooking Confidence & Cauliflower Soup

After school lets out, fifteen rowdy fourth graders fly through the swinging kitchen doors at the Lanza Kitchen at CV's Polo Grounds Community Center, eager to prepare their after-school snack. The kids take one look at Chef

Richard Krause, standing tall and serious at the head of the long stainless steel table, and lower their energy, fasten their aprons, quietly select a work station, and patiently await instructions. It's clear that they have been taught the rules of working in a crowded, hot, restaurant-style kitchen. Rowdy jostling isn't going to work.

"Today we are making a potato and string bean salad," Krause announces. In front of each child is a bowl of vegetables that would offend most fourth graders. Krause has taught his students the importance of a nutritionally balanced meal and encourages them to try new foods.

"We made cauliflower soup once," said 13-year old Aaliyah, a student in the evening teen class. "I never thought I would eat cauliflower soup!" She pauses, a sheepish smile spreading across her face, and whispers, "It was delicious."

Chef asks one of the fourth graders to read the first step of a recipe, which instructs them to chop the vegetables.

WAY Program Celebrates 30 Years!

The Work Appreciation for Youth (WAY) Program was the result of an unusual question by an anonymous donor: What would you do to help at-risk teens if you had funding?

We believed then, and continue to believe, that what kids need most is the unfailing support of an adult who can help them finish school, get and keep a job, and take control of their futures. WAY does just that and supports older teens, many of whom have no family connections, for up to five years.

WAY has been replicated across the country, has won numerous awards, was included in more than a dozen books and articles, and was the subject of a 15-year study showing that WAY alumni succeed in school and work at rates far exceeding similar young people.

We salute the Atlantic Philanthropies (formerly anonymous) who allowed us to dream and the many foundations and individuals who have supported the program through the years.



Top: Chef Krause with students in the Lanza Kitchen teen Culinary Arts program
Left: Fourth graders squeezing lemons for salad dressing
Right: Fourth graders mesmerized by the colorful insides of unfamiliar fruits

Continued on p. 3

Keeping Children Safe and Families Together

Board of Trustees

Chair
 Paul H. Jenkel

Vice Chair
 William Hirshorn

Secretary
 Janet I. Benton

Trustees
 Lois S. Amend

Gregg Bienstock

Leonard Comberiate

Heidi Davidson

Emma DeVito

Edward Gooding

Jill Hayman

David D. Howe

Kevin J. Life

Pamela Loscher

William A. Krupman

James E. Mann

Jamie Marley

Thomas Martin

Susan Anspach Nobel

Robert S. Robbin

Adriana Sarmiento

Michael Schaenen

Mark Scherzer

Sanjay Singla

David W. Smith

Aaron C. Sokolik

James M. Timko

Francine Vernon

Michael J. Woods

President and CEO
 Jeremy C. Kohomban, Ph.D.

Trustees Emeriti
 Margery Luce Johnston
 Esther Ridder

Honorary Members
 Fr. Benedict Groeschel
 Stone Phillips

About The Village

Founded in 1851, The Children's Village works in partnership with families to help society's most vulnerable children so that they become educationally proficient, economically productive, and socially responsible members of their communities.

Learning to Lead, Karaoke-style

When Josiah attended a 3-day leadership retreat last Fall for foster care youth, he didn't expect that his most important lesson would be during a karaoke dance party.

"Usually on retreats, we watch movies and relax in the evenings, but I wanted to do something that the staff and kids would remember, so I threw a karaoke dance party," Josiah said. "At first nobody participated. I am shy and embarrassed about dancing, but I realized that I can't be teaching about leadership if I can't get up and express myself.



"I let go of all my worries and made a complete fool of myself. Then I looked around and saw that every single chaperone and kid, all 50 of us, were dancing and singing. It was one of the most memorable experiences of my life."

The retreat taught youth to advocate for themselves and speak publicly about issues related to foster care. Josiah attended with Darius, another CV youth, who was voted "Most Likely to be President".

Josiah (left) and Darius (right) learned some surprising lessons about leadership at the Youth Leadership Academy hosted by Youth in Progress.

I realized that I can't be teaching about leadership if I can't get up and express myself.

Residents Earn Dinner with the President

By Christine Bartholoma, Psychologist

On CV's campus, residents who demonstrate Respect, Responsibility, and Safety earn Hawk Bills which can be traded for a variety of popular items including clothing, arts and crafts, sporting goods, and personal hygiene products. One item is especially popular--a trip to Dave & Buster's for an evening of food, fun, games, and prizes with President Jeremy Kohomban.

"This is my event!" Dr. Kohomban explained. "I've hosted it for ten years and I wouldn't miss it." While the youth and staff indulge in good food and great company, the conversations vary from lighthearted cajoling to divulgements of inner fears and past regrets. Youth share their hopes and dreams, their wishes for the future, and their concerns about their loved ones in the community.

This is my event . . . I wouldn't miss it!

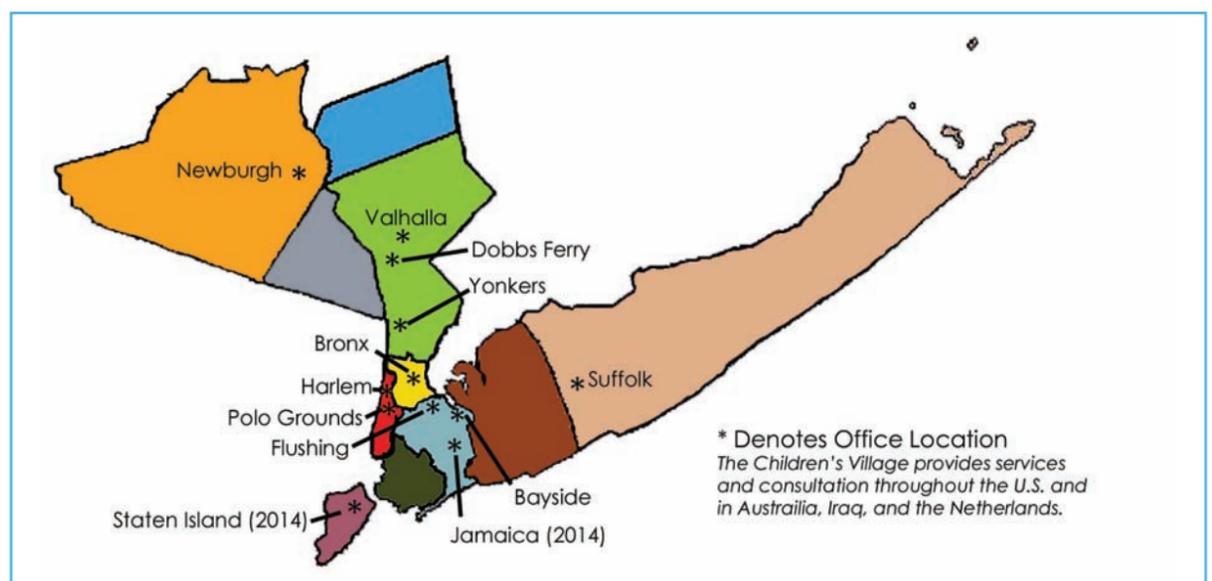
As bellies grow full and warm memories are made, the residents' anticipation for the fun that still remains abounds. Not only have they demonstrated Respect, Responsibility, and Safety to earn the trip, they admirably show off these traits as the meal draws to a close.

The residents have earned a wonderful night – not only of food, fun, games, and prizes, but also one of growth, sharing, friendship, admiration, and respect. The value of the trip goes far beyond measure and the experiences gained will reside in the residents' memories long after their return back to campus.



The Communities We Serve

The Children's Village works with almost 12,000 children and families each year, approximately 1,000 of whom come to our residential campus in Dobbs Ferry. The bulk of our community work is in New York City and the Hudson Valley, but our staff work with families across the country and provide consultation internationally. The map below shows our local program locations.



My Kids Deserve to Have a Real Father



Angelo and Emmanuel are all smiles now that they can live together again.

“I was selfish and it was unacceptable,” says Angelo W. His struggle with addiction caused him to lose touch with his children. Months went by before he learned his son, Emmanuel, was in foster care at CV. That’s when Angelo realized, “My kids, they deserve to have a good father. I want to learn how to be one,” and voluntarily enrolled in CV’s parenting classes.

As part of the Parenting Program, Angelo and Emmanuel participated in a Father/Son Activities Night where they played games, did teambuilding activities, and talked together about what it might look like to be a family again. Shortly thereafter Angelo learned that he would be taking Emmanuel home.

“I thank God that my son ended up at a great place like CV,” says Angelo. His goal is to complete the parentin-course and be a real father to Emmanuel. “It’s a process to rebuild our relationship and it’s not going to happen overnight. We went to church together last Sunday.”

Now that he and his son have connected, Angelo is looking forward to also seeing his 10-year-old daughter, who is living with a different mother. Practically bubbling out of his seat with excitement, Angelo talks about the upcoming reunion, “I’m going to see my little girl. I can’t even decide what we’re going to do, but I’m definitely going to bring her flowers.”

It’s a process to rebuild our relationship and it’s not going to happen overnight.

What It Means to Be a King

“Every single one of you is a King. Know it. Believe it,” Micrus Jones told CV teens at PepsiCo’s Black History Month celebration in February. The event was put on by PepsiCo’s volunteer group, which comes to CV monthly to visit with their adopted cottage kids.

As part of the event, PepsiCo volunteers worked with the teens to illustrate canvases with what it means to be King. The canvases were then displayed in PepsiCo’s offices as part of the company’s own Black History month celebration.

“I feel like we can be very impactful,” said volunteer Rachelle Colas (pictured at right). “The boys need people who are consistent, interested in their success, and willing to learn with them and from them.”

Interested in volunteering at CV? Learn more about volunteer opportunities online at www.childrevillage.org/volunteer



Walter Brooks, Rachelle Colas, and Bervel Stewart, volunteers from PepsiCo, enjoy the exhibition in the PepsiCo offices of artwork by CV youth portraying “What it Means to Be a King”.

Cooking Confidence Cont.

He passes out fifteen 8” chef’s knives, which each child accepts carefully and confidently. “When I first started this class, I was so scared of using the huge knives,” says 10-year old Rainelle, “I’m really proud of myself because I know how to be safe and cook delicious food.” Her friend Mya chimes in, “I also learned to never touch hot pots and now my mom lets me help cook at home.”

When Krause began the Lanza Kitchen program he stressed the importance of teaching



Wide-eyed chefs watch Krause cut a pineapple for dessert.

kids to cook, not just to assist, which requires sharp knives and hot pots. “Real cooking develops confidence and trust and self-esteem in these kids.”

Looking at the room full of 10-year olds quietly concentrating on chopping vegetables, he laughs, “Believe it or not, this is *not* the scariest group I ever handed knives to.” Before teaching at The Polo Grounds, Krause taught cooking to maximum security inmates on Riker’s Island.

As the children progress through the recipe, Chef Krause assists them with measuring, chopping, and tasting. He reminds them that everybody has different preferences and that the art of cooking is not in following the recipe, but in creativity and taste. “If it needs more lemon juice, add more! If you don’t like tomato, don’t use it.” The children are enthusiastic tasters, excited to add a dash more salt, and empowered to experiment with new ingredients while avoiding the detested tomatoes.

At the end of each class, they set the table and sit down to eat together. “We’ve formed four

little communities,” Krause says of his four classes, “which continues to surprise and amaze me. I can’t believe how important sitting down to eat has become to the kids. They have become little families for whom sitting down at the table is valued.”

Staying after class to help clean up, 9-year old Mya chats with her classmate Rainelle as they carry a heavy cutting board to the sink, one girl on each side. “What do you think we’re going to make next week?” Mya asks. Rainelle replies, “I don’t know, but I’ll bet it’s delicious.”

I can’t believe how important sitting down to eat has become to the kids.

News From The Village

The Children's Village
Dobbs Ferry, NY 10522

Non-Profit Org.
U.S. Postage
PAID
Permit # 65
Southington, CT

www.childrensvillage.org

Address Correction Requested

To volunteer, donate, or get involved visit our
website or follow CV1851 on Social Media



Want to stay up-to-date on The Children's Village? Visit childrensvillage.org and click "Join our Mailing List".
Know someone who may be interested in our work? Pass along this newsletter to spread the word!

**CIRCLE OF FRIENDS ANNUAL DINNER
& AFTER PARTY**
Thursday, May 8, 2014

THE CHILDREN'S VILLAGE is proud to honor

CORPORATE SYNERGIES GROUP, INC
Corporate Award
and
TOM AND WENDY GARDNER
Legacy of Service Award

Guests of the Dinner are invited to stay for the "Connect 4 A Cause" After Party hosted by The Children's Village Leadership Council

RSVP on-line at www.childrensvillage.org/dinner
or call 914-693-0600 ext. 1242 for more information
or email rmagdalen@childrensvillage.org

The Children's Village logo and the 2013 Nonprofit Excellence Awards Gold Prize Recipient logo are located at the bottom left of the flyer.

Join us for these other CV events!

April 16, 2014
Community Meeting
Lanza Activities Center, Dobbs Ferry, NY

April 28, 2014
30th Annual WAY Dinner
Tian at the Riverbank, New York, NY

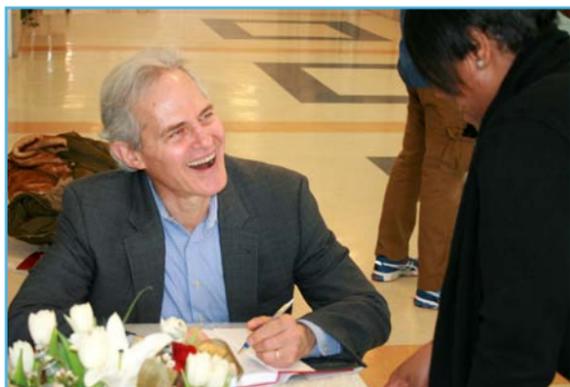
April 29, 2014
Volunteer Appreciation & Neighbor Night
Lanza Activities Center, Dobbs Ferry, NY

September 17, 2014
11th Annual Golf & Tennis Classic
The St. Andrew's Golf Club,
Hastings-on-Hudson, NY

For more information, please call 914-693-0600 ext. 1224 or visit www.childrensvillage.org/events

Lanza Authors Series

David Tobis, author of From Pariahs to Partners: How Parents and Their Allies Changed New York City's Child Welfare System spoke at CV's Lanza Center in February. Tobis' talk was part of CV's Lanza Authors Series, which brings prominent authors to the Center. The series is open to professionals and the general public.



CV Hosts Breakfast on Social Impact Bonds

On January 29, CV and the Children's Support Foundation (CSF) hosted a breakfast workshop entitled "Advancing Innovative Philanthropy". President Jeremy Kohomban participated on the panel with representatives from the NYC Mayor's Office, philanthropists, and experts in social impact bonds. CV is a founding member of CSF, which was developed to educate donors and philanthropists and facilitate donors' ability to make lasting gifts to help children.



Proud as a Parent!

"Jason brought me a copy of his GED. I was so proud I put it on my door!" said CV Assistant Vice President Danielle Gaffney.

Ms. Gaffney oversees CV's Supported Housing Program, which provides apartments for homeless teens. To remain in the program, youth must work to finish high school, get a job, and prepare to live on their own.

For Jason, getting his GED was a hard-won struggle. His pride in that piece of paper was a delight to staff who felt proud as parents of his accomplishment.

