

# market

A NEWSLETTER FOR JAVITS CENTER CUSTOMERS



## Jacob's Honey is Here!

October 2017

We have our own honey! For the first time in our history, the Javits Center harvested honey from its own rooftop bee hives to produce bottled honey and a new salad dressing available at Taste NY Bistro on Level 2. The new honey production was featured in the New York Times on September 11, 2017, and all of the thanks goes to our engineers, carpenters and Centerplate partners.

In April, Chief Engineer Rick Brown, Assistant Chief Engineer Frank Neufeld, Engineer Tammy Read and a team of carpenters worked with local bee expert Liane Newton of nycbeekeeping.org to install three bee hives on the south side of the green roof. Since then, the engineers received training on how to care for the hives and ensure their growth. In August and September, more than 10 frames were removed from the hives, and honey was extracted in the convention center's main kitchen operated by Centerplate. More than 250 ounces of honey were produced and bottled, and Centerplate Executive Chef Bill Miller created a new salad dressing called – Jacob's Honey Vinaigrette – made with the rooftop honey. A salad featuring the dressing is now being sold at the Taste NY Bistro on Level 2.

The homegrown honey, known as Jacob's Honey, is part of the award-winning sustainability program at the Javits Center that has reduced energy consumption throughout the building while transforming it into a wildlife sanctuary. The bottled honey will be distributed to customers in an effort to promote our evolving sustainability program.

"The success of our sustainability program epitomizes our rebirth as an organization, and this first batch of honey illustrates how far we have come in our efforts to reduce energy, create a wildlife haven and improve the quality of life in our neighborhood," said President and CEO Alan Steel.

"This is such an exciting project that exemplifies the smart, sustainable upgrades to the Javits Center over the years and showcases the many possibilities of urban agriculture," said State Agriculture Commissioner Richard A. Ball.

