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Special
Section

ENERGY & GREEN BUILDING

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The new graduate school at Steiner Studios will be the only school on a working film lot in the USA.

Steiner's green scene

Brooklyn College of the City University of New York and Steiner Studios will be establishing a new graduate school of cinema, to be located on the Steiner Studios lot at the Brooklyn Navy Yard.

Steiner Studios has the largest soundstage and production facilities on the East Coast. The public graduate program will be affordable and will be the only graduate school in the country seamlessly integrated into a working film lot.

New York City Mayor Michael Bloomberg announced the formation of the school at his 2011 State of the City Address.

"There is a critical need for a broadly-based graduate school focusing on the development of intellectual and professional resources for mainstream cinema," said Karen L. Gould, President of Brooklyn College.

"This new graduate school of cinema will be the only public school on the Eastern Seaboard providing an affordable graduate education

in all aspects of mainstream cinema production and post-production."

At private institutions, the cost of a graduate degree in film can reach upwards of \$150,000; the projected cost of a graduate degree in cinema from Brooklyn College is approximately \$35,000.

"This will fuel further diversity in the content creation business just as media production continues its explosive growth in New York; we are training a workforce for the 21st century, for good-paying jobs in a business that New York does exceedingly well," said Douglas C. Steiner, chairman of Steiner Studios.

New York City's film and television industry generates \$7.5 billion annually and employs more than 100,000 people.

The graduate program will be housed on two floors at 25 Washington Avenue, a historic seven-story building within the walled and historic enclave of the Brooklyn Navy Yard.

25 Washington Avenue

will be renovated into a LEED certified green building containing soundstages, photo studios, post production and all manner of support space in addition to the new school.

The \$90.5 million gut renovation of 25 Washington Avenue will expand the Steiner Studios lot from 310,000 to 590,000 s/f, from five to a total of 16 soundstages, and from a 15 to a 20 acre campus in the heart of New York City. Dattner Architects is the project architect.

The first class of students will begin their studies in September 2013.

Founded in 1930, Brooklyn College is one of six senior colleges of the City University of New York.

Located on a 20 acre site at the Brooklyn Navy Yard, Steiner Studios provides New York City with its first Hollywood-style (and scale) production and support facility. It is equipped for start-to-finish production of major motion pictures, independent films, television, broadcast commercials and music videos.

USGBC gives stores some food for thought

BY LIANA GREY

Ask the owners of Battery Place Market, one of New York's most energy-efficient supermarkets, where the bread comes from each morning, and they'll name three bakeries just a subway ride away: Sullivan Street, Orwasher's, and Eli Zabar.

Coffee is shipped in from a roasting plant in Red Hook, Brooklyn, bacon is delivered from New Hampshire, and fresh produce arrives from farms in upstate New York, Long Island, and New Jersey. Cheese travels a bit farther — from the Warehouse District of New Orleans — but it's produced in a small shop by two artisan cheesemongers.

Items like these were chosen primarily to attract upscale locavores, but they're also helping the gourmet shop go green.

Along with a Whole Foods on Columbus Avenue in the Upper West Side, Battery Place Market is one of the first grocery shops in the city to strive for LEED certification.

Though it sits at the base of the Visionaire, a LEED Platinum condominium tower built by the Albanese Organization in 2008, the shop wasn't automatically certified when it opened three months ago. Instead, its location earned it five points for energy-efficient site selection.

The supermarket's founders, Sung Kim and Edmund Choi, had to follow a separate rating system for commercial interiors, and are aiming for a LEED Gold rating. All that stands in the way is a handful of paperwork, which will be completed in a couple of months.

"All the plumbing fixtures are low-flow," said Marty Detling of the Albanese Organization. 85% of construction waste was recycled, bathrooms were fitted with showers to accom-

modate employees that bicycle to work, a system was installed to recover heat waste, walls were painted with low and no VOC paints, and a construction management plan was put in place to improve indoor air quality, among other environmentally friendly initiatives.

"Every night, they take unsold food and donate it," Detling added.

The Whole Foods on Columbus Avenue also secured a LEED Gold rating by donating leftover food to a composting facility and using locally-produced concrete, wood, and low-VOC paint. In addition, floors were constructed of lightweight concrete, a food

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— SUNG KIM,
BATTERY PLACE MARKET

bar built of recycled steel and aluminum was installed, and the store was decorated with plants to improve air quality.

In 2009, the US Council of Green Buildings, which oversees the LEED program, added a sustainable food component to its guidelines for maintaining and operating existing commercial buildings.

Grocery stores that follow this system can earn a point by stocking shelves with food

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Battery Place Market is one of only two LEED certified supermarkets in New York.

IREM is getting to root

Food for thought

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produced within a 100-mile radius. Credit is also given for items stamped with one of the following organic labels: USDA Organic, Food Alliance Certified, Rainforest Alliance Certified, Protected Harvest Certified, Fair Trade or Marine Stewardship Council's Blue Eco-Label.

Though the commercial interiors guidelines Battery Place Market followed have yet to include sustainable food as a category, the shop is nonetheless stocking up on organic products in addition to local and artisan ones.

"We were looking to strike a balance between sustainable and appetizing foods, which is more possible now than it has ever been," said Kim.