

THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license
- alteration of an existing liquor license
- corporate change

Check if either of these apply: + Transfer of existing license

- sale of assets
- upgrade (change of class) of an existing liquor license

Today's Date: August 17th 2015

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? Yes No Type of license: wine/beer and liquor

If alteration, describe nature of alteration: _____

Previous or current use of the location: Bar

Corporation and trade name of current license: The Fuzzy Wuzzy, LLC

APPLICANT:

Premise address: 96 Orchard NYC, 10003

Cross streets: Broom St. and Delancy St.

Name of applicant and all principals: Johanngpro LLC

LLC Members - Ricardo Valdez and Johann Giraud

Trade name (DBA): Excuse My French

PREMISE:

Type of building and number of floors: 6 floor, residential and commercial building

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any
back or side yard use? Yes No What is maximum NUMBER of people permitted? 50

Do you plan to apply for Public Assembly permit? Yes No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> -
please give specific zoning designation, such as R8 or C2):
C4

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) Sunday to Thursday 11am to 12am, Friday and Saturday 11 am to 2am

Number of tables? 7 tables Total number of seats? 24

How many stand-up bars/ bar seats are located on the premise? 1 bar 8 seats
(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order,
pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): L shape almost at the main door entrance

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu

What are the hours kitchen will be open? same as hours of operation

Will a manager or principal always be on site? Yes No If yes, which? _____

How many employees will there be? 6

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) Visual artistic display no sound 2

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: Small speakers (4) and a equalizer with a iPod station

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 0

How many On-Premise (OP) liquor licenses are within 500 feet? 15

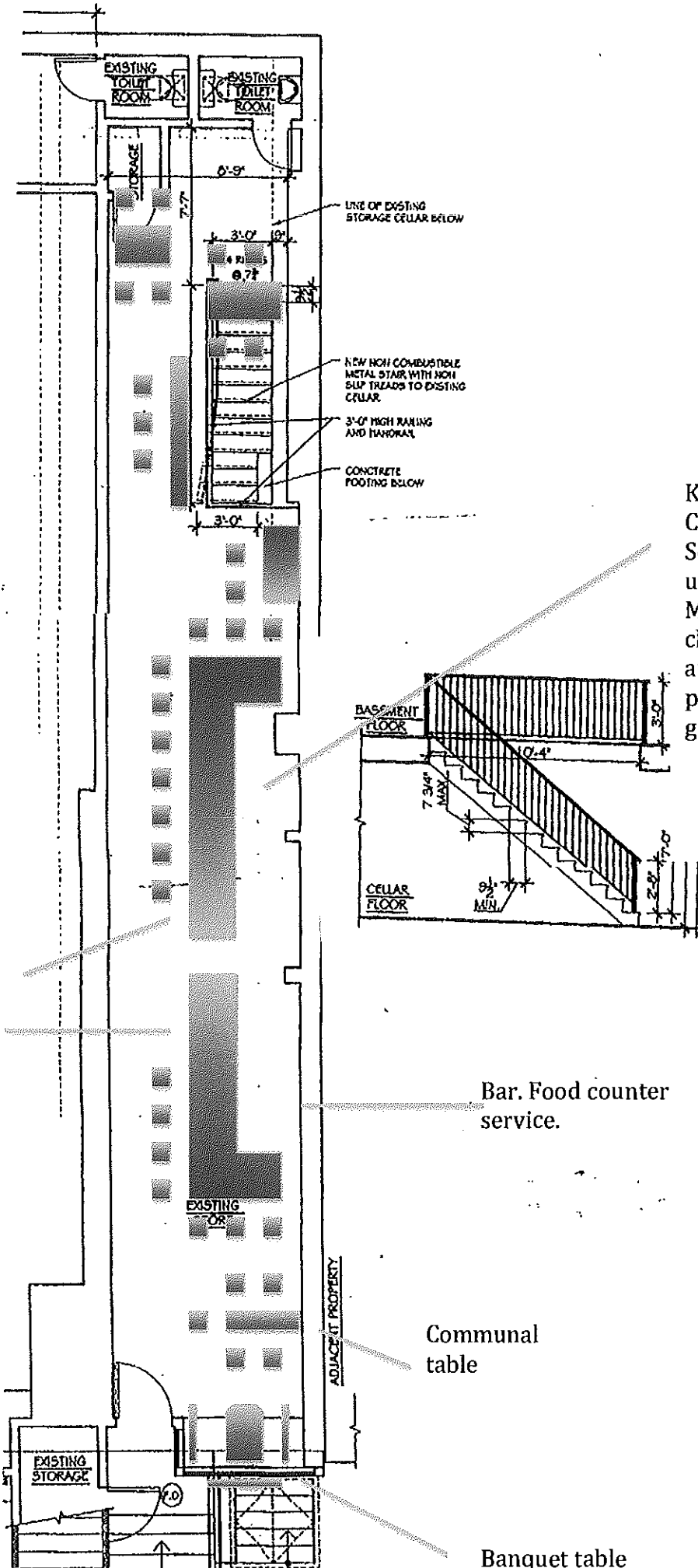
Is premise within 200 feet of any school or place of worship? Yes No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ____ DJs/ promoted events per ____, more than 12 private parties per MONTH.
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3. N/A
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. I will have happy hour and it will end by 5 - 7 pm.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



Server Station
Pick up and drop off

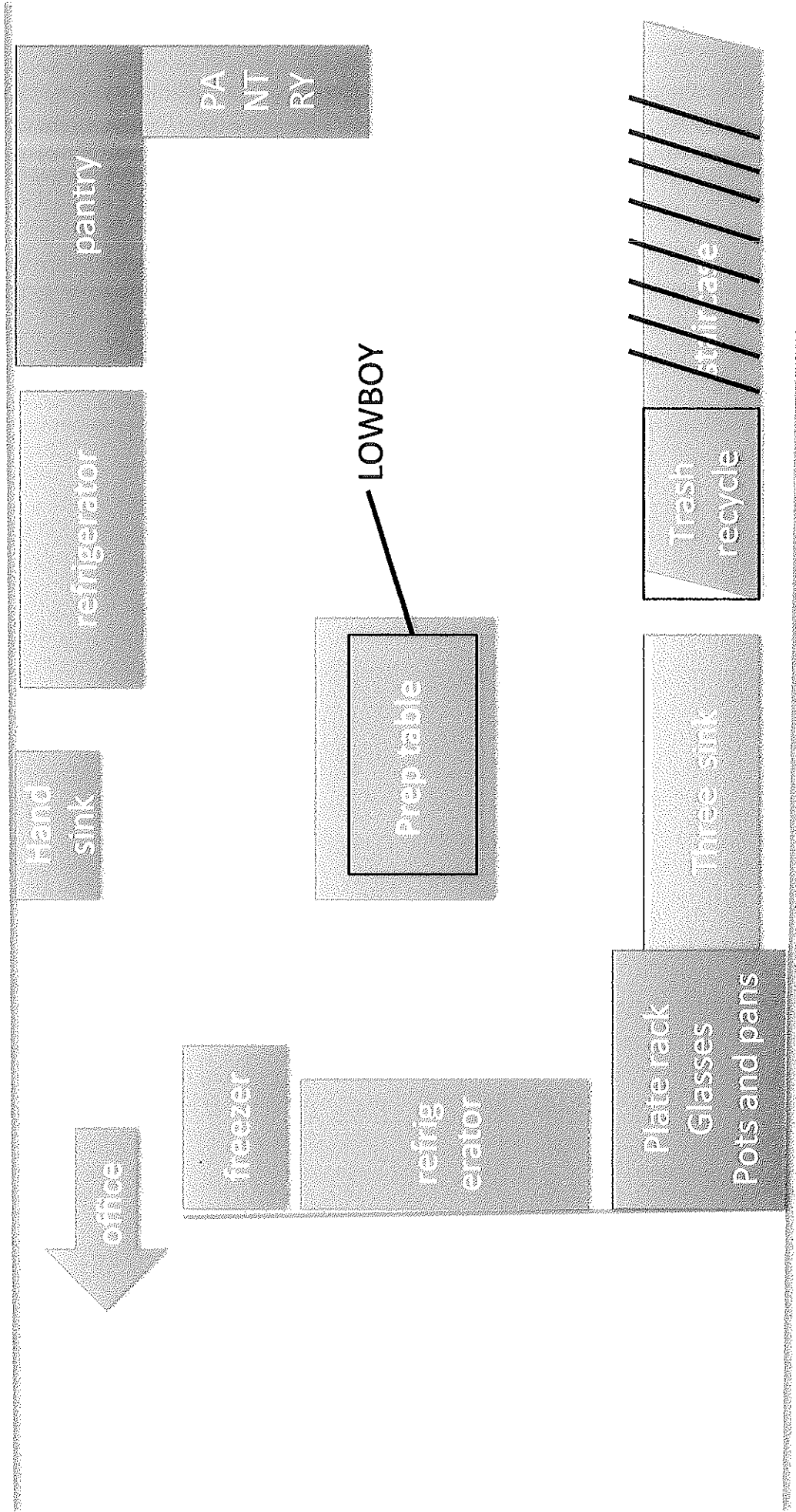
Kitchen with Counter Service and pick up food. Meat slicer, cheese cutting and some food prep in front of guests is done

Bar. Food counter service.

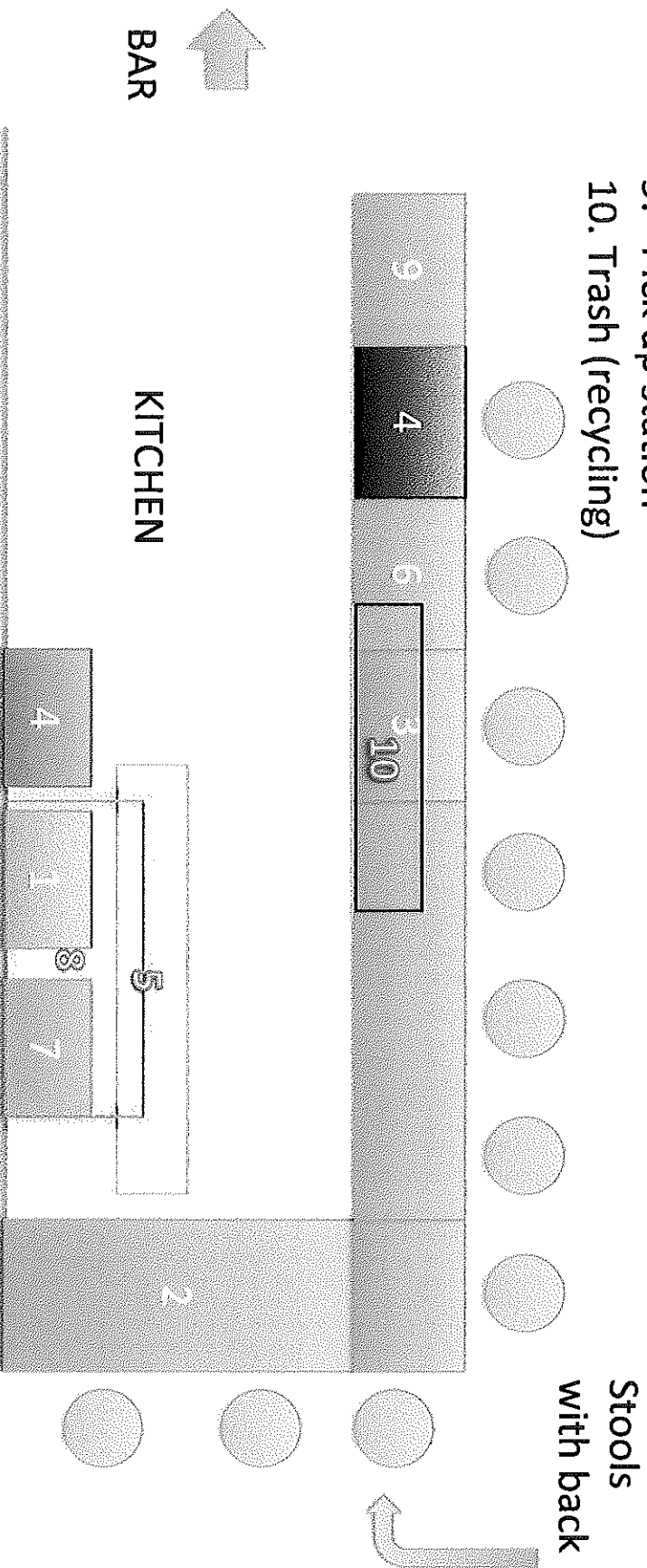
Communal table

Banquet table

DOWNSTARIS PREPARATION AREA



1. Panasonic Oven
2. Prep station
3. Slicer
4. Sink
5. Cooking
6. Dishwasher
7. Connection oven (Salamander)
8. Hood (4 ft)
9. Pick up station
10. Trash (recycling)





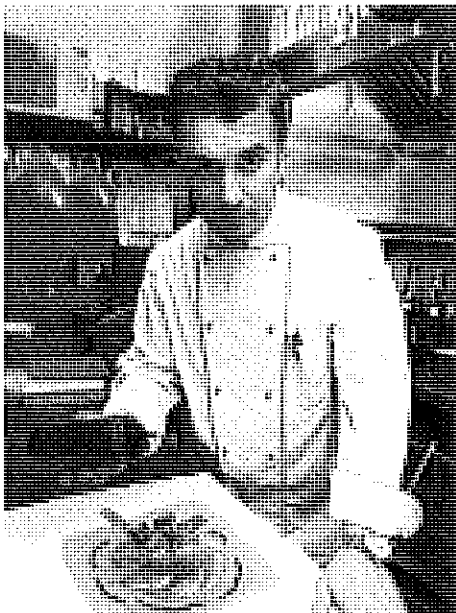
Ricardo Valdez has over ten years of experience in the service industry, currently acting as a Floor Manager at "Fig & Olive" (Lexington/62nd). Ricardo's experience opening restaurants began when he was hired as part of the team to open the third location of "Fig & Olive" (5th/52nd). He also worked as a Closing Manager where his responsibilities included reconciling daily financials, maintaining the professional image and cleanliness of the restaurant, working with the corporate office staff for provisioning and purchasing supplies, keeping proper standards of appearance and uniforms, and ensuring positive guest service in all areas (responding to complaints and remediating negative experiences).

Ricardo gained further operational experience being on the team that opened Laduree in SoHo, where he was hired as a Floor Manager. Once open, Ricardo's duties included evaluating restaurant operations, scheduling, managing and assessing the performance of all service staff, and providing required training to all employees on policies and procedures.

Ricardo opened and served as the Operational and General Manager of "Fez Hummus Bar" in Crown Heights, Brooklyn. Beyond managing daily operations and staff development and management, Ricardo oversaw the inventory and ordering of food and supplies, optimized profits and ensured that guests were satisfied with their dining experience.

In addition to being on the teams that opened three New York City restaurants, Ricardo has always enforced sanitary practices for food handling, general cleanliness, and maintenance of kitchen and dining areas. He has years of experience ensuring compliance with federal, state and local laws and ordinances, operational standards of the restaurant and company policies. Estimating food and beverage costs and supervising portion control and quantities of preparation to minimize waste are two of his strongest assets.

Ricardo is friendly, energetic, articulate, presentable, and capable of running a large service staff. He has a thorough understanding and ability to aid and provide efficient service to customers. He is also fluent in English and Spanish.



Chef Johann Giraud was raised in Brittany ,France in a restaurant family business. He learned from his father, then went to culinary school in Saint Nazaire, France and graduated as a Kitchen Chef and Pastry Chef.

He then moved to Paris to work with a variety of chefs-- from 1 and 2 star Michelin guide restaurants to Classic Bistros.

Johann worked 2 years for the private restaurant of the French government, preparing all cocktails, lunches and dinners for the minister and senators (Jacques Chirac, Nicolas Sarkozy etc.)

Johann decided to move to New York for his career and then went to Miami for several years.

He went back to France to take over the family catering business in Nantes, France, and then opened his own restaurant lounge bar "Nomad's" in Paris with his sister: www.nomadsparis.com

In 2003, Gerard Donato, owner of "La Mangeoire" in New York City asked Johann to reopen his Provencal Restaurant after a fire had destroyed it. The success of his cuisine and of the restaurant happened quickly within the first year and the restaurant was a consistent success for many years. La Mangeoire, with Johann as chef, earned "Two Forks" in a Michelin guide, and "Best French Bistro" in the popular site "City search", reviews in "Time Out" magazine, a Japanese revue, and a "Zagat" reference: www.lamangeoire.com

In 2013, "Ladurée" USA hire Chef Johann Giraud to open their first restaurant in New York City Soho, and to be their Executive Chef for the Savory dishes in Collaboration with International chef Ladurée Michel Lerouet: www.ladureeus.com

Johann Giraud is a team worker; respectful and professional with extensive experience in the business. He is very passionate about food, with creativity for fine dishes; he strives to be on the top of his game.

To be an Executive Chef is a responsibility, and it's always a pleasure to see people enjoy the quality of their meals every day, with fresh and tasty ingredients that people love and that makes them long to come back for the taste of it.

RICARDO VALDEZ

646-286-9064

valvillenc@yahoo.com

EXPERIENCE

- 09/14 – present **CLOSING/FLOOR MANAGER – FIG & OLIVE** [Mediterranean Tapas & Bistro]
- Prevented Health Code violations: refrigerator temperatures, milk dates, etc.
 - Supervised overall cleanliness of the waiter station and coffee bar, labeling products with accurate dates, and proper storage of product
- 02/14- 09/14 **FLOOR MANAGER – LADUREE** [French]
- Hired as part of team to open the restaurant
 - Involved in developing the dynamic of service
 - Overseeing the steps of service according to LADUREE standards
 - Creating an operations manual once the service starts
 - In charge of training waiters, bus boys, hostesses
 - Responsible for opening and closing duties
 - Keeping track of dining room inventory
 - Building customer relations
- 04/13 – 01/14 **GENERAL MANAGER – FEZ HUMMUS BAR** [Mediterranean Fusion]
- Opened and managed the restaurant:
- Styled the environment of the restaurant (flow chart)
 - Hired and schedule front and back of the house
 - Redesigned and introduced new dishes in the food menu; created the wine/beer menu
 - Established the right providers for the needs of the restaurant
 - Obtained a letter “A” from the Health and Sanitation department
 - Created social media pages (Facebook, Google, Twitter, etc.) and communicate with guests
 - Built a community of staff and customers
 - Cost control of food, payroll, labor, etc.
 - Supervise the dining room as host and by assist front of house staff in serving customers
 - Oversee the back of house in ordering food and in creating a seamless experience for our guests
- 05/09 – 04/13 **CLOSING/FLOOR MANAGER – FIG & OLIVE** [Mediterranean Tapas & Bistro]
- Oversaw the front of the house through closing, including the assessment of the number of staff according to the needs of the day, accounting for the day’s profits (bank and drop), and customer relations
 - Also worked as a server: brought in to open a new midtown east branch after working in the other two branches
- 02/07 – 03/09 **MANAGER – FOOD BAR** [American (New)]
- Ordered and monitored food/liquor quality
 - Coordinated monthly marketing campaigns, managed promotions
 - Hired, scheduled and trained all service staff
 - Promoted guest satisfaction for steady repeat business
 - Also worked as bartender: created specialty drinks and tended in high-volume weekends
- 05/99 - 12/07 **MANAGER – PIETRASANTA** [Italian Bistro]
- Teambuilding/staff training
 - Purchasing/inventory management
 - Customer service/guest relations
 - Also worked as bartender/server for pre-theater crowds

SKILLS

License and Certification from New York Department of Health, Certificate Mixologist: excellent knowledge of alcohol (mixed drinks, wine, aperitifs, liquor), proficient with MICROS and the Microsoft Office Suite (Word, Excel and PowerPoint), Bartender Association Member, TIPS Training Certification

EDUCATION

08/93 **BS IN ACTUARIAL MATHEMATICS – AUTONOMOUS TECHNICAL INSTITUTE OF MEXICO**

Johann Giraud

Excuse my French Gastro Pub New York 2015, NY Chef/ Owner
www.excusemyfrench-nyc.com

- Menu for tapas and cocktails
- Website creation
- Opening Soon

Ladurée New York Soho, (Holder group) 2013 - 2014
Executive chef www.ladureeus.com

- Training in Paris for Ladurée Recipes' and skill with chef Michel Lerouet
- Select all suppliers in New York for food and visit Warehouse
- Planning Kitchen Construction and adjustment with contractor
- Select 21 cooks from all level to build my team
- Opening January 2014 in Soho New York 120 seats
- Opening second part of dinning room the garden terrace 200 seat

Nomad's Restaurant Bar Lounge, **Michelin Guide** reference, Paris 2009 – 2013 ---
Chef second/ Owner

- Working with New Executive Chef Nicolas Menu and Second Chef Johan Bart
- replacement of the second Chef for new Restaurant La Librairie

La Librairie Restaurant (Nomad's Group) opening April 2012 Paris Chef second/ Owner

www.facebook.com/restaurant.lalibrairie

- _ Look for location in Paris 16 quarter
- _ Establish the chef and small team from Nomad's existing chef team and Management
- _ Decoration structure and visual of the restaurant with Architect
- _ Establish me

La Mangeoire, New York, NY 2003 – September 2009

Executive Chef de cuisine, **Michelin** guide reference 2 forks, Zagat, Time Out.

- Reopening an Existing French Classic Bistro in Manhattan
- Creation of a South France Menu

Establish chef team and production Technics and new recipies

Nomad's, opening Restaurant Bar Lounge, **Michelin Guide Reference, Paris 2001 – 2003**
Chef/owner www.nomadsparis.com

- Work with My sister for best location in Paris
- Created design and furniture
- Select suppliers and meet them for prices and product in "Ringis" the Pro Market Paris
- Select a cook team for lunch and diner
- Establish a menu 80% French food and 20% Asian and Middle East
- Opening with training team January 2001
- Creation of a website for restaurant
- Training in Tokyo for Asian technic and recipes
- Training in Morocco for tagine and Middle East recipes and technic

Le PampreD'or (family catering business 50 – 1000 people), **1998 – 2001**
Executive Chef Nantes, France

- Learning all catering technic from my Father and Mother for organize party for 20 to 1500 peoples in a business family

Le Living Room at the Strand Restaurant club Bar Lounge, Miami Beach, FL 1996 – 1998
Chef de cuisine

- Opening a creating kitchen with Asian Menu French Fusion
- Training with different Executive Guest chef from France

Le Quercy French Bistro, **New York, NY 1994 – 1996**
Second Chef

- Working as a chef de Partie
- Get my legal paper Green Card

La Boheme French Bistro, **West Village, NY 1993 – 1994**
Second Chef

Small French Bistrot technics and following my Executive Chef "M. Dupond"

Le Pactole, World Trade Center's/Winter Garden, **NY 1992 --1993**
First Chef de partie

- First Job in New York for languages and work Technics
- Getting familiar with US Health Department and regulation

Restaurant du Senat French Government, Paris, France 1990 – 1992

Apprentice, Chef de partie

-Learning all types of technics in Nouvelle cuisine from catering to cocktail

Le Bacchus Gourmand 2 Starts Michelin Guide, Paris, France 1988 --1990 Chef

Apprentice

-Second Experience as a beginner chef in a 2 stars Michelin Restaurant

La Boule D'Or 1 Start Michelin Guide, Paris, France 1987 -- 1988

Apprentice

_ Learning after School first Job from the beginning to in one start Michelin Restaurant

EXCUSE MY FRENCH

BISTRO. TAPAS.

The Concept of Excuse My French is intended to rescue the original intent of a bistro, like in its original Parisian incarnation: a small restaurant, serving moderately priced simple meals in a modest setting. Bistros are defined mostly by the foods they serve. Chef Johann Giraud and Manager Ricardo Valdez are intent to recreate that essence in a small space on the Lower East Side.

Gathering all the components to the Bistro, a small space, with quality food, great ambiance with low music, the neighborhood will have a great addition.

Our food will consist of a variety of tapas, that aren't overwhelming but rich in flavor, giving to our guests and their palates an experience that will evoke elements of a small town in France. To pair our food, we have focused on carefully crafter classic and specialty cocktails, a small list of great liquor cocktails, traditionally serve at the beginning of the century, we had added modern flavors, fresh juices, infusions made in-house and fun garnishes that will compliment our food.

Our décor, will bring out the old brick wall that belong originally to the building, with dark woods, wall paper, mirrors, low lighting, furniture that will be different from one another, velvets, cotton and smooth music the magic will be complete, making Excuse My French an extension of our neighbors living room.

TAPAS BISTRO

BOUDIN BLANCS \$9 Six pieces

Spicy **PEPPER** \$6.5

Seasonal **CRUDITÉ** Basket and Dips \$15

Warm Baby **BEETS COLORS** Balsamic reduction \$7

PORTOBELLO 4 *Garlic and herbs*

CAULIFLOWER Parmesan Gratinée \$11

Roasted Spiced **CARROTS** Moroccan Style \$7

Grilled **FOIE GRAS** Macaron \$14

Marinated citrus & dill **SALMON** Gravlax

Warm **GOAT CHEESE** Caramelize Red Onion on baguette

EGG PLANT roasted herbs and spices on baguettes

RATAOUILLE NIÇOISE Gluten free Bread

Sun dried **Tomato Mozzarella** basil balsamic reduction Brochette

Organic **CHICKEN** Drumstick \$7 *Coq au vin style*

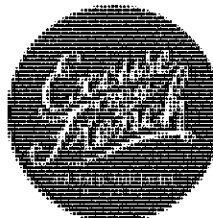
Spicy **LAMB** Merguez \$7 *Warm Baguette bread*

Warm **DUCK CONFIT** Arugula Salad *Potatoes crush & olive oil* \$10

Mini Tagine **LEMON CHICKEN** Organic colors couscous \$9

Pan Seared **SEA SCALLOPS** Yuzu & Spices \$12

Ginger lemon **SALMON BUTTERFLY** on ratatouille Niçoise \$10



CHARCUTERIE SELECTION

Serve with condiments and Baguette from Éclair Bakery

Saucisson Sec \$6

Fennel salami \$5

Porchetta \$8

Truffle Mousse PÂté \$10

Country Style PÂté \$7

Austrian Style Poached ham \$9

Duck Rillettes \$7

Beef Bresaola \$11

COPPA \$12

L'Assiette 'EXCUSEZ MOI'

*An Assortment of all our charcuterie selection and condiments
Baguette L'Eclair Baguerie*

CHEESE PLATE OF THE MOMENT

Chef's Selection of four \$10

Chef's Selection of six \$12

Baked Camembert \$ 10 serve with slice Apple and Toasted Baguette

DESSERTS

Warm Dark CHOCOLATE FONDANT \$6

MACARONS lemon, salty Caramel, Vanilla & Coco \$6

THE ROYALE FAMILY

Topped with champagne
(Choose which one you belong to)

Classic Kir Royale
Rose Royale
Lavender Royale
Violate Royale
Candy Royale

THE FRENCH CLASSICS

THE SIDECAR

(Armagnac, Cointreau, fresh lemon juice, lemon twist, sugar rim)

This cocktail that's said to have been created during WWI, though there is some controversy surrounding its precise origins. While the Ritz Hotel in Paris claims to have introduced it, some stories credit a British inventor while others attribute it to an American army captain in Paris. Nevertheless, it rose to fame at Harry's Bar in Paris and remains a refreshing classic.

THE FRENCH MARTINI

(Vodka, Chambord, Fresh Pineapple, Raspberries Garnish)

Add a flair of romantic rouge to your festivities with this Chambord-based martini. The famous brand of black raspberry liqueur has been satisfying thirsty taste buds since the 1600s and is said to have been introduced to Louis XIV.

LE AVIATON

(Crème de violette Maraschino liqueur Gin, fresh Lemon juice)

The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallick in New York, in the early twentieth century as part of the celebration of the French giving "Lady Liberty" to America.

THE RICARD

(Ricard Pastis, Grenadine, Cold water)

Enjoy the "milk of Marseille" the traditional French way. Pastis was first commercialized by Paul Ricard in 1932 and enjoys substantial popularity in France, especially in the southeastern regions of the country, mostly Marseille, (Bouches-du-Rhône) and the Var department.[1] Pastis emerged some 17 years after the ban on absinthe, during a time when the French nation was still apprehensive of high-proof anise drinks in the wake of the absinthe debacle

LA RECOLTE

**(Grey Goose La Poire Vodka, St-Germain, Freshly Squeezed Lemon Juice
Brut Champagne or Dry Sparkling Wine)**

Inspired on the seasonal harvesting of pears on the south of France during the revolution and that is why is garnish it with the fruit of the harvest. Ideally an apple or pear slice

LE ROSE NOIR

**(French vermouth, blackberry cordial and blackberry syrup, garnish with
blackberries)**

There is certainly something about the French mystique that's as dark and alluring as a black rose, so there's no better name for this blackberry cocktail that's been a Parisian favorite since the Art Deco era.

LE ROUGE

**(Lillete Rouge, infused Vanilla vodka, infused raspberry vodka, cranberry
juice, passion fruit juice, and cinnamon syrup garnished with orange and
ginger slices)**

Moulin Rouge is a cabaret in Paris, France. The house was co-founded in 1889 by Charles Zidler and Joseph Oller, who also owned the Paris Olympia. Legend says that a bartender that used to work at Moulin Rouge inspired this drink.

ATTENTION RESIDENTS & NEIGHBORS

JOHANNPRO LLC DBA EXCUSE MY FRENCH

Company/FBA Name and Contact Number for Questions

Plans to open a BAR FRENCH BISTRO

(Please check Bar, Restaurant, Club and indicate if there will be a Validated Club at Backyard Garden)

at the following location
96 ORCHARD ST.

(Building Number and Street Name (Address))

This establishment is seeking a license to serve
BEER, WINE & LIQUOR

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on
Tuesday, September 1, 2015 at 6:30pm
Community Board 3 Office
59 East 4th Street (btwn 2nd Ave & Bowery)

Date/Time/Location

JOHANN GIRAUD 646-775-1215

Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
info@cb3manhattan.org - www.cb3manhattan.org

The New York Times

"The New York Times"

Editorial

NY 1.25 NY 1.25 NY 1.25

NEW YORK, THURSDAY, SEPTEMBER 3, 2015

\$3.00



Religion Meets Rebellion: How ISIS Lured 3 Friends

London Girls Hacked Since Call Entered to Teenage Devotee and Vulnerability

By Nicholas...

London — The three girls who were kidnapped by Isis in Syria in 2012, and who were later released, have now been identified as the three friends of a teenage girl who was lured into the organization by a friend who had converted to Islam.

The girls, who were identified as the three friends of a teenage girl who was lured into the organization by a friend who had converted to Islam, were identified as the three friends of a teenage girl who was lured into the organization by a friend who had converted to Islam.

China Turned to Risky Devaluation as Export Machine Stalled

By Nicholas...

China's government has taken a bold step, devaluing the yuan by 1.9 percent against the dollar, a move that analysts say will help the country's export-led economy.

The move is seen as a signal that Beijing is trying to stimulate growth in a country where the export machine has stalled.

The devaluation is a risky move, as it could lead to a loss of confidence in the yuan and a sharp drop in the value of the currency.

Facing a Gap,
Clinton Warns
To Big Donors



FOOD SPIRITS WINE

ATTENTION RESIDENTS
& NEIGHBORS

PLEASE BE ADVISED THAT THE
COMMUNITY CENTER IS CURRENTLY
CLOSED DUE TO THE
RECENT EVENTS THAT HAVE
OCCURRED IN THE AREA.
WE WILL REOPEN AS SOON AS
IT IS SAFE TO DO SO.
WE WILL KEEP YOU ADVISED
AS TO OUR REOPENING DATE.
WE APPRECIATE YOUR
UNDERSTANDING AND
PATIENCE.



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14th Street





CHOKING

How to recognize the signs of choking
What to do if someone is choking
How to perform the Heimlich maneuver
How to perform chest compressions
How to perform mouth-to-mouth resuscitation

















