



**GREEN OPPORTUNITIES (GO)** connects youth and adults from low-wealth Asheville and Buncombe County neighborhoods to sustained employment opportunities that support families and improve community and environmental health. GO works to increase access to the thriving local green economy by training residents for well-paying jobs, completing hands-on sustainability projects that improve our neighborhoods, and linking community residents to jobs and other resources that lead to greater empowerment.

Green Opportunities ● June 2014 ● [www.greenopportunities.org](http://www.greenopportunities.org)



GO Built Environment program students Martha Platt, Ron Clark, and James Jackson team up with Asheville Design Center's Luke Perry to complete a design charrette that will help GO to most efficiently use its new office space.



A new underground water cistern will reduce rainwater runoff.



## REID CENTER REBORN: A Demonstration of Community Resiliency

On August 8, 2012, the Housing Authority of the City of Asheville (HACA), GO, and several community partners broke ground on a bold new project to develop a vital community asset. Today, the transformation of the W.C. Reid Center from a historic school and community center into a state-of-the-art, LEED-certified Green Jobs Training Center is nearly complete. Project partners, including HACA, the City of Asheville, A-B Tech, UpFront Management Sports, Partners Unlimited, and Southside Community Advisory Board have all contributed immensely to the planning and implementation of the project.

At this time, all mechanical systems, lighting, doors, windows, and geothermal are complete. Painting, equipment installation, landscape features, and other finishes are currently underway. Outside, new curbs and sidewalks are being installed around the building along with two separate rainwater retention cisterns and rain gardens – all designed to reuse and reduce rainwater runoff. In the very near future, on-site renewables, sustainable agriculture, and energy-efficient place design will serve as demonstration projects and enhance community space.

While exciting in its own right, the laying of bricks and mortar is only part of the significance. Unlike most commercial construction projects, the Reid Center prioritized the use of a local workforce from the surrounding community. Because of this commitment, the process has already provided employment opportunities to 50 local residents. Furthermore, the revival of the Reid Center has helped the Southside neighborhood to preserve part of its history, with art and historical displays being a central part of the facility that was once slated for demolition.



GO Built Environment program students worked with Randal Pflieger, owner-operator of Grass to Greens, to install a rain garden at the Reid Center. Rain gardens (like bioretention basins) are also intended to give rainwater runoff the opportunity to absorb into the ground, rather than flow into storm drains and surface waters.

Once the project is completed in late summer, the building will feature high-quality classrooms, a fully outfitted training space, and a USDA-certified training and community kitchen. From these new facilities, GO will offer innovative education, hands-on training, and meaningful employment opportunities to community residents – all free of charge.

We invite you to join GO and its partners in making the W.C. Reid Center the best that it can be. Come see us at our temporary offices across the street (216-B Livingston St.) or tour the Reid Center to see the construction progress for yourself. With your involvement, we can create a hub sustainability and job resources that strengthen Asheville for decades to come.

Contact Robert Wiltshire at 828-215-9217 or [Robert@greenopportunities.org](mailto:Robert@greenopportunities.org) for tour information.

## Donate

Please consider making a donation to:

Green Opportunities,  
216B Livingston Street,  
Asheville, NC 28801  
(828) 398-4158  
[www.greenopportunities.org/donate](http://www.greenopportunities.org/donate)

## Events

### Reid Center Tours

#### Every Thursday in June

4 p.m. at the W.C. Reid Center, 133 Livingston St. We invite you to tour the Reid Center and see for yourself the wonderful transformation in progress. Contact Robert Wiltshire at (828) 215-9217 or [Robert@greenopportunities.org](mailto:Robert@greenopportunities.org) for more information.

### GO Graduation

#### Friday, June 20

5:15 p.m. at the Smoky Park Supper Club, 318 Riverside Dr. Join GO, our training graduates, families, and friends as we celebrate the accomplishments of our graduates with a commencement, brief speeches, and light food and refreshments.



### Training Program Information Session

#### Tuesday, July 15

At the W.C. Reid Center, 133 Livingston St. Are you or someone you know interested in getting hands-on training for satisfying employment? Do you want to know more about green careers in the Built Environment and Culinary Arts (and what it takes to get them)? Join us for a short info session where you can hear about our FREE training program and apply for a training cycle that starts in early August.

### Juneteenth

Saturday, June 14 from 11 a.m. to 4 p.m. at Hillcrest Apartments Field, 100 Atkinson St. The Fourth Annual Juneteenth Celebration, commemorating the end of slavery in the U.S., is a public event, family friendly, which features free food, live entertainment, historical presentations, educational information, tournaments with prizes, and lots of fun activities for adults and children.

For more:  
[www.greenopportunities.org/get-involved/go-calendar/](http://www.greenopportunities.org/get-involved/go-calendar/)

## Graduate Profile

### Amy Rogers: A Recipe for Success



Amy Rogers, GO Kitchen Ready program graduate.

**What the GO program means to me:** I have learned the professional skills necessary to be a competent culinary professional – knife skills, the basics of sauce making, cooking techniques, and working tightly with others. I love the GO program!

**Professional Goals:** I am seeking full-time kitchen work as a prep cook. I would like to work in an environment where I receive further training to build upon the solid culinary foundation that

GO has provided me. I would like the opportunity to understand and work in all aspects of a restaurant, including front-of-house operations.

**Next Steps:** I have been accepted into AB Tech's Hospitality and Culinary program, which I'm very excited about!

**Personal Background:** I am new to Asheville (9 months) and have found it difficult to get a job because of my lack of formal education and local references. I am a single mom with a 26-year-old son. I love to COOK!