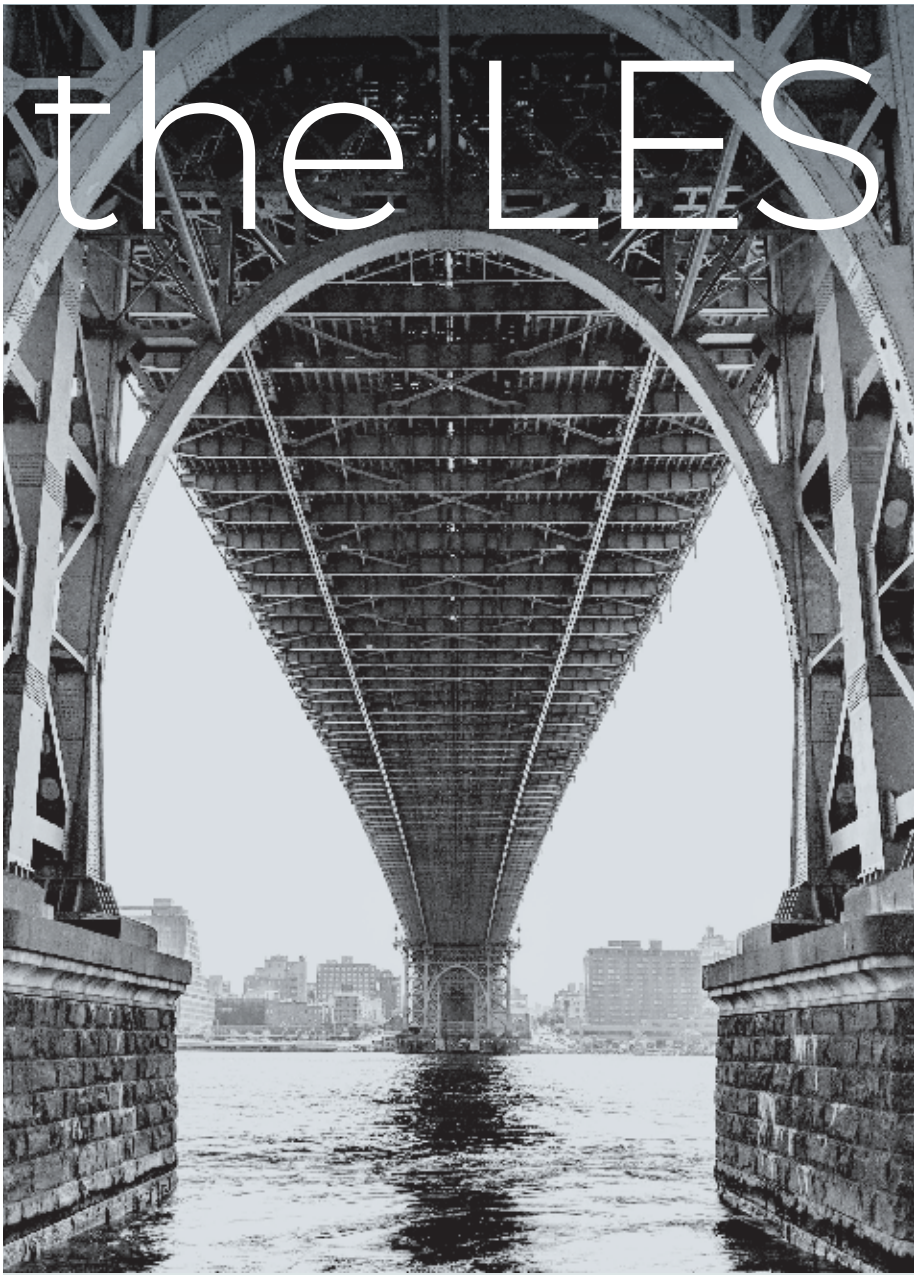
The Lower East Side's #1 Realtor

January **2026**

the LES



Presented by **Jacob Goldman**
Issue #13

#1 IN CO-OP VILLAGE

LOHO Realty

CELEBRATING 25+ YEARS ON THE LOWER EAST SIDE



Dear Neighbors,

A new year is always a natural pause — a chance to look around and ask, “Where is life taking me next... and is my home still the right fit for that story?”

Sometimes that means upgrading to a larger space, a better layout, or a view you’ve always wanted. Other times it means simplifying: downsizing, moving closer to family, or trading “just okay” for “this really works for how I live now.” However life is shifting for you — kids growing up or moving out, parents moving closer, changing work patterns — this is a good moment to take stock of your real estate needs and options.

We’re also celebrating the start of our second year of The LES. What began as a simple idea — a magazine by and for the neighborhood — has grown into a true community project, and I’m grateful to everyone who reads, shares, and reaches out.

In this issue, you’ll find a Classic Jewish Food Walk that lets you literally eat your way through history, from Katz’s Delicatessen to Yonah Schimmel’s Knishes. On page 18, there’s also a Mortgage Rate “Hacks” – Debunked article that breaks down some of the common myths about rates, timing the market, and waiting for the “perfect moment” to buy or sell.

Alongside that, you’ll see current market info and featured listings across Co-op Village. The first step, whether you’re ready to make a move right now or just thinking “sometime down the road,” is simple: reach out. We’re here to walk you through your options — upgrading, downsizing, subletting, or staying put and improving what you have — so that when life does nudge you toward a change, you’re prepared, not scrambling.

Wishing you a healthy, meaningful, and opportunity-filled 2026 on the Lower East Side.

Warmly,

Jacob Goldman
& the LoHo Realty team

#1 IN CO-OP VILLAGE

LOHO Realty

CELEBRATING 25+ YEARS ON THE LOWER EAST SIDE

Co-op Village Market Info

(As of 12/8/2025)



East River



Seward Park



Hillman



Amalgamated

Apartments Available per Month by Co-op

	JULY	AUGUST	SEPT	OCT	NOV	DEC
East River	21	22	27	33	29	26
Seward Park	18	17	18	21	25	22
Hillman	10	7	6	4	7	8
Amalgamated	1	2	2	4	6	4

Closed Sales for 2025 Through November

East River	Seward Park	Hillman	Amalgamated
46	37	24	7

East River

UNITS AVAILABLE	APARTMENT SPECS	PRICE RANGE
4	1-bedroom	$525K - $599K
6	1-bedroom balcony	$550K - $689K
3	1 bedroom, set-back terrace	$825K - $895K
1	2-bedroom	$775K
8	2-bedroom balcony	$775K - $1.05M
3	3-bedroom	$975K - $999K
1	5-bedroom, 2 bath, 2 balcony breakthrough	$1.795M

Hillman

UNITS AVAILABLE	APARTMENT SPECS	PRICE RANGE
2	studio	$409K - $429K
3	1-bedroom	$575K - $595K
2	2-bedroom	$739K - $895K
1	3-bedroom	$1.1M

Seward Park

UNITS AVAILABLE	APARTMENT SPECS	PRICE RANGE
2	studio	$455K - $485K
3	1-bedroom	$699K - $725K
1	1-bedroom balcony	$775K
3	1 bedroom, set-back terrace	$895K - $1.06M
1	1-bedroom converted to 2-bedroom	$879K
5	2-bedroom	$959K - $1.299M
4	2-bedroom balcony	$925K - $1.495M
1	3-bedroom	$1.51M
1	4-bedroom, 2 bath, balcony breakthrough	$3M

Amalgamated

UNITS AVAILABLE	APARTMENT SPECS	PRICE RANGE
2	2-bedroom	$820K - $875K
1	3-bedroom	$1.295M
1	breakthrough	$1.599M

CLASSIC JEWISH FOOD WALK

130+ Years of Eating Your Way Through the Lower East Side

By The LES Noshwalker



There are plenty of neighborhoods with "good food."

The Lower East Side is one of the few where you can trace more than a century of Jewish New York history in an afternoon—through knishes, bialys, pickles, pastrami, and candy.

This Classic Jewish Food Walk is for visitors and locals who want that "Jewish Lower East Side" experience: old-school institutions, neon signs, faded tiles, and recipes that survived the move from pushcarts to storefronts.

Important note:

This is a Jewish-style food walk focused on historically Jewish places and flavors. It is not a kosher-certified route. Katz's Delicatessen, Russ & Daughters' LES shop and Kossar's are not under kosher supervision.

Total time: 2–4 hours

Best for: Visitors, new LES residents, and locals who've somehow never done the full circuit

Pro tip: Share at each stop. This is not a one-person challenge.

1 Katz's Delicatessen (1888)

205 E Houston St (corner of Ludlow), New York, NY 10002

Katz's has been serving the Lower East Side since 1888. The walls are covered in photos, the ticket system is old-school, and the pastrami sandwiches are bigger than most people's appetites. It's noisy, crowded, and completely authentic LES energy.

Movie fans will recognize it from the famous scene in When Harry Met Sally—the one with "I'll have what she's having." There's even a sign hanging over the table where it was filmed.

What to try:

A classic pastrami on rye with a side of pickles, shared. (You'll want room for the rest of the walk.)

2 Yonah Schimmel's Knish Bakery (Since 1910)

Kosher-certified bakery (CupK)

137 E Houston St (between 1st & 2nd Ave), New York, NY 10002

A short walk along Houston Street leads to Yonah Schimmel's, a narrow knish bakery that feels like stepping into another era.

Yonah Schimmel started selling knishes from a pushcart in 1890;



the current Houston Street shop dates back to 1910 and is one of the last surviving links to that pushcart world. The menu board, tiled floor, and framed clippings on the wall all tell the story of immigrant LES life.

What to try:

Start classic with a potato or kasha knish, then branch out to something like mushroom, spinach, or a seasonal flavor.

(continued on page 18)

(continued from page 17)



3 Russ & Daughters Shop & Café (1914)

The Shop:
179 E Houston St, New York
NY 10002

Russ & Daughters Café:
127 Orchard St, New York
NY 10002

Founded in 1914 and still family-run, Russ & Daughters is the quintessential appetizing institution—smoked fish, caviar, bagels, bialys, and herring, all handled with a mix of precision and old-world charm.

There are two main LES ways to experience it:

· The original shop (Houston St.) – order at the counter, watch the slicing, and take your food to go.

· Russ & Daughters Café (Orchard St.) – a sit-down spot a short walk away, where you can enjoy the same smoked fish and traditional dishes with table service.

What to try:

A bagel or bialy with lox and cream cheese, whitefish salad on a bialy, or one of the classic boards loaded with smoked fish and fixings.

4 Kossar's Bagels & Bialys (1936)

367 Grand St, New York, NY 10002

Kossar's, open since 1936 and in its Grand Street location since 1960, is the oldest bialy bakery in the United States and a cornerstone of the LES carb story.

If you've never had a proper bialy, this is where you fix that. Unlike bagels, bialys are baked (not boiled), have no hole, and feature a shallow depression filled with onions or seeds.

What to try:

A warm onion bialy, ideally straight from the oven—and a few extras to take home.

5 The Pickle Guys (2001)
Kosher certified

357 Grand St (near Essex)
New York, NY 10002

A century ago, barrels of pickles were a common sight around here. The Pickle Guys, opened in 2001, keep that tradition alive with rows of big barrels and an almost absurd variety of pickled vegetables.

Cucumbers, green tomatoes, peppers, garlic, okra—if it can be brined, it probably has a place in one of those barrels.

What to try:

A mix of half-sour and full-sour pickles, pickled green tomatoes, and at least one "wild card" vegetable you've never tried pickled before.

6 Economy Candy (1937)

108 Rivington St, New York
NY 10002

Finish on a sweet, slightly chaotic note.

Since 1937, Economy Candy has been the neighborhood's sugar vault—floor-to-ceiling candy, nuts, and dried fruit. It's part old-fashioned candy store, part warehouse, and 100% sensory overload. Kids go wide-eyed here. Adults do too. (Has some great kosher products too!)

What to try:

Something nostalgic from your childhood plus a small bag "for later." (Future-you on the subway will be grateful.)

CLASSIC JEWISH FOOD WALK – MINI TIMELINE

1888 – Katz's Delicatessen
eOverstuffed pastrami, neon lights, and a dining room full of New York history.

1910 – Yonah Schimmel's Knish Bakery
The Houston Street knish shop that grew out of an 1890 pushcart business, today a kosher-certified knish institution.

1914 – Russ & Daughters
Family-run appetizing shop for smoked fish, caviar, bagels, and bialys.

1936 – Kossar's Bagels & Bialys
The oldest bialy bakery in the United States.

1937 – Economy Candy
The LES candy and nut emporium since the 1930s.

2001 – The Pickle Guys
Modern shop keeping the pickle-barrel tradition alive on Grand Street, with kosher-certified pickles.



Jacob Goldman

212-388-1115, info@lohorealty.com

TESTIMONIALS

★★★★★

LoHo Realty was amazing in assisting my sale of my parent's apartment. They have the patience and the skill to navigate the needs of the Buyer, Seller and the Coop Board. This is through their diligence and experience in the real estate market. I would give them a 6th star if that were an option.

-Michael S.

★★★★★

I received great advice from Jacob Goldman. I knew Jacob as he had worked very successfully with a family member in the past. Jacob and his colleagues at LOHO provide personalized attention and support during the exciting but stressful experience of selling your home. Thank you to Jacob and Leora for all their help. I highly recommend LOHO.

-Jaclyn J.

★★★★★

Great experience working with the team at LoHo realty. They guided us through a long and complex process and we finally closed on our new NYC apartment! Couldn't have done it without them!

-Rufino A.

★★★★★

LoHo has been my agent renting out my apartment for over 25 years! Since then, I've never considered going elsewhere - Jacob and the wonderful LoHo staff (special shout-out to Leora!) are always there for me, getting and vetting great tenants, managing my apartment, providing solutions for any and every issue.

-Shifra S.

WIN ONE OF FOUR $25 Gift cards to:



Yonah Schimmel Knish Bakery

Yonah Schimmel has been serving knishes, kugel, latkes as well as classic New York drinks like Egg Creams and Lime Rickeys since 1910. Located in the historic Lower East Side, Yonah Schimmel Knish Bakery is a slice of historic New York that's becoming more and more rare.

Yonah Schimmel's Knish Bakery is a bakery and restaurant that has been selling knishes on the Lower East Side since 1910 from its original location on Houston Street.

Yonah was a Romanian rabbi who opened a pushcart with his wife in Coney Island in 1890.There they became famous for the potato and kasha dumplings known as knishes (the "K" is pronounced). In 1910, Schimmel went into business with his cousin Joseph Bergerand opened the store that still sits on East Houston Street.

Today the shop, which is the last remaining knish bakery in Manhattan, is owned by Yonah's great nephew, remaining a family business.

LoHo Realty is giving away FOUR $25 gift cards to Yonah Schimmel Knish Bakery:

37 East Houston Street
(between 1st & 2nd Avenues)
New York, NY 10002
T: 212-477-2858

Hours of Operation
Every day from 11am - 5pm

Entering is simple and quick!

How to Enter:

Email us at: giveaway@lohorealty.com
Deadline to enter: *January 31, 2026*
Make sure to include your name, phone number and mailing address with your entry. Winners will be chosen at random and contacted via email/phone.

Terms & Conditions: *One entry per person. One gift card per winner. Four winners in total.*

Les Enfants de Bohème

By Renee Gershman





The restaurant known as Les Enfants de Boheme ("Bohemian Babies") is a Lower East Side mainstay. Initially located on Canal Street, it moved to 177 Henry Street a number of years ago. Tucked away and down a few steps at the corner of Jefferson and Henry streets, the main focus is on French bistro classics. Boho Babies serves a lot of functions—as a bar, brunch spot, coffee shop, or an intriguing place for dinner. You enter into a darkened space; the interior décor is black-and-white, with wall art, wooden tables and leather banquettes that clearly convey a postwar French bohemian vibe. You will discover flower accents or candles on each table that complete the restaurant's look.

The food and drink selection is wide-ranging and surprisingly authentic a la Paris. For starters, delightfully crisp, fresh croissants pair perfectly with a robust, very French take on American-style coffee. Offerings include a daily and weekend brunch. The brunch service provides a pleasant selection of main dishes, including eggs, a burger, a beautiful kale salad, and French toast (or Pain Perdu). The dinner menu features classics like Onion Soup au gratin, Escargot, charcuterie boards, and steak and frites, along with vegetarian and fish options. The bar menu has a great wine selection by the glass, plus exciting cocktails with ingredients like roasted seaweed, pear, jalapeno, and banana. Beverages include mocktails, beers, juices, and French sodas. Please ask for their specials and dessert menu to round out your experience.

I have visited several times and have sampled a good percentage of the dinner menu, but recently I realized I had never tried their morning menu, so I went in for their weekend brunch. We started with a martini called the Filthy Husband. This was more than a take on a Dirty Martini, because it didn't merely involve olive brine. It incorporated a complex blend of olive juice, thyme and garlic. The result was unusually layered for a martini variant. It really packed a punch, and was perfectly garnished by a pair of olives stuffed with a decidedly creamy blue cheese.



Next, we enjoyed two of their brunch mains, Eggs Florentine and a Salmon burger. Eggs Florentine is a variation of Egg Benedict, in which the usual ham is swapped out for spinach. Here, however, Eggs Florentine is made with cooked kale instead of spinach. The result was remarkably harmonious dish. The textured topography and slight bitterness of the cooked Kale made a fine counterpoint to the richness of the poached eggs and hollandaise sauce. The dish was accompanied by roasted potatoes and an appropriately lightly dressed salad. I really loved the dish and will order it again.

The second main course was a very fresh Salmon burger with french fries. This came with spicy mayo and accompaniments that included sliced red onion, tomato, and lettuce. French influences were apparent throughout, with radishes in the garnish and cornichons in the Salmon burger.

Dinner offerings include a beautiful Tartine de Jour, i.e., toasted bread with a variety of toppings. This is great with a salad, and makes for a light dinner, or a snack with a drink.

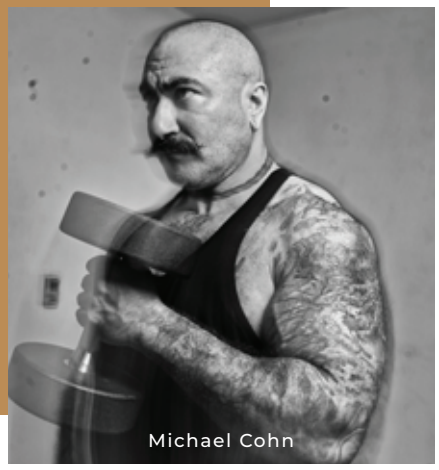
I cannot sing their praises enough. Please come by and have a meal or a glass of wine during this frigid season.



Les Enfants de Boheme hosts live music on Thursday nights; please check their website for details.

Renee Gershman is a private chef, cooking class teacher, and event planner. If you have questions or need restaurant recommendations, please email me at renee.gershman@gmail.com or on Instagram at @reneegershman.




Michael Cohn

Start the New Year Strong: Your Guide to Finding the Right Gym For You in the LES

By Michael Cohn, Health & Fitness Coach (seriousbusiness.me)

A new year is the perfect time to build a sustainable health and fitness routine. One of the first steps is choosing a gym that supports your goals and fits your lifestyle. The search can feel overwhelming, but focusing on a few key factors makes it easier to find a place you will actually enjoy going to. The main considerations are location, goals, cost, and community.

Location: Convenience Matters

Your gym has to be easy to get to. Most people stay consistent when the commute requires minimal effort. Choosing a gym near your home or workplace increases the likelihood that you will show up and helps build a routine you can maintain long term.

Goals: Choose a Gym That Matches Your Priorities

Your goals should guide your gym choice. Look for equipment, classes, and coaching that support what you want to achieve, whether that is strength, mobility, or skill based training. When your goals match a gym's offerings, consistency and progress come easier.

Cost: Choose Something You Can Commit To

Cost plays a major role in long term success. Gyms range from community priced memberships to premium clubs with amenities and unlimited classes. Choose a rate you can sustain without stress. A consistent routine depends on selecting a membership that supports your goals without breaking your budget.

Community: The Cherry on Top

A great community can elevate your entire experience. Look for a place that feels welcoming and respectful, with staff and members who promote positive energy. Whether you train solo or thrive on group support, feeling comfortable in your gym helps keep you motivated and consistent.

With these factors in mind, the Lower East Side offers a wide range of options for every goal, fitness level, and training style.

Note: Membership costs across the LES can vary based on single-day passes, monthly tiers, and class-pack options. The ranges below reflect typical access points for each gym or studio.


Amalgamated Gym

Start at Home: Coop and New Development Gyms

If you live in one of the LES Coops or a newer development building, begin with your in-building gym. Most Coops offer a full service gym at a minimal cost; many newer developments also have amenity gyms with varied setups depending on the building. These are often the most affordable and convenient places to start.

Price: $25 to $150 per month.

Best for: Individuals who want convenience, consistency, and access to essential equipment without leaving home.

Manny Cantor Fitness (197 E Bway 5th fl, NY NY 10002)

Located on the fifth floor of the Manny Cantor Center, this community focused gym is bright, friendly, and accessible to all experience levels. It includes cardio equipment, squat racks, functional training areas, and a full class schedule.

Price: $40 to $70 per month.

Best for: Budget minded individuals and seniors looking for a welcoming, no frills neighborhood gym.


Seward Park Gym

Vital Climbing Gym (182 Broome St, NY NY 10002)

Part of the Essex Crossing development, Vital blends climbing, strength training, and hybrid fitness. It spans two floors with squat racks, platforms, accessory machines, yoga and cycling studios, a café, and bouldering walls.

Price: $75 to $155 per month.

Best for: Climbers, hybrid athletes, and members who enjoy variety.

Chinatown YMCA (273 Bowery, NY NY 10002)

Located on the LES and SoHo border, the Chinatown Y offers one of the only indoor pools in the neighborhood and a full floor of cardio and strength equipment.

Price: $98 to $170 per month.

Best for: Anyone who wants gym access plus a pool at a moderate price.

Equinox Orchard Street (200 Orchard St, NY NY 10002)

For a premium experience, Equinox on Orchard Street provides luxury amenities, two spacious training floors, high quality equipment, and a large schedule of unlimited classes including yoga, Pilates, strength, conditioning, dance, and boxing.

Price: $200 to $400 per month.

Best for: Members who want premium amenities, class variety, and structure.

WillyB CrossFit (285 Grand St, NY NY 10002)

WillyB offers Olympic lifting, CrossFit programming, and HIIT training in a coach led, community driven atmosphere.

Price: $185 to $275 per month.

Best for: Members who want structured, coached training with high intensity.

720 Strength (36 Ludlow St, NY NY 10002)

720 Strength blends sandbag work, kettlebells, maces, barbell training, metabolic conditioning, and aerobic work in an intimate, coach supported format.

Price: $175 to $720 per class package depending on the number of sessions.

Best for: Members who want unconventional tools paired with traditional strength work.

ConBody (102 Orchard 2nd Fl, NY NY 10002)

ConBody teaches equipment free, high intensity classes in a tight, energizing space. Classes are led by formerly incarcerated individuals who bring strong energy, discipline, and a deep sense of community to every session.

Price: $14 per month or about $99 for an annual membership with unlimited and on demand classes.

Best for: Members who enjoy fast paced group training.

F45 (100 Delancey 2nd Fl, NY NY 10002)

Located above Duane Reade, F45 delivers functional circuit training built around cardio, strength, or hybrid formats. Classes are coach led and designed to move quickly.

Price: About $45 per class and up to $299 per month for unlimited access.

Best for: Members who want structured circuits and high intensity sessions.

WhitFit
(155 Rivington St, NY NY 10002)

WhitFit offers yoga, Pilates inspired movement, and hybrid resistance in small group formats with attentive instructors.

Price: $38 per class or $260 per month.

Best for: Pilates and hybrid strength enthusiasts.



Hillman Gym

Traphaus
(121 Ludlow St 2nd Fl, NY NY 10002)

Traphaus Fit is a Black-owned/ women owned studio that blends hybrid resistance training with conditioning in a creative, high energy setting.

Price: $30 to $45 per class or $165 to $260 per month.

Best for: Members who want an energetic, boutique training experience.

Solidcore
(250 Bowery, NY NY 10012)

Solidcore offers high intensity Pilates inspired strength training using its signature reformer style machines. Expect slow, controlled movements, targeted core work, and a significant burn.

Price: $30 to $45 per class or $200 to $350 per month depending on membership.

Best for: Members who want sculpting focused, low impact but intense training.



East River Gym

Workshop NYC
(92 Delancey St, NY NY 10002)

Workshop NYC offers Muay Thai, Brazilian Jiu Jitsu, and strength and conditioning led by veteran striking and grappling coaches.

Price: $30 for a single class to $250 per month.

Best for: Members who want a blend of striking and grappling

Two Bridges Muay Thai
(40 Ludlow St, NY NY 10002)

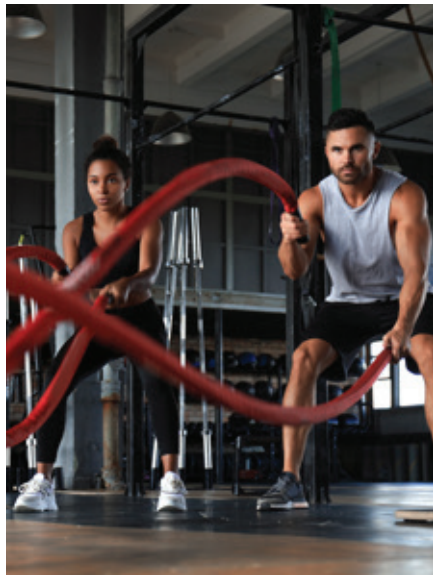
Two Bridges Muay Thai focuses solely on Muay Thai with experienced, technique driven coaching.

Price: $30 for a single class to $225 per month.

Best for: Members who want dedicated Muay Thai training with a strong focus on technique and fundamentals.

The Lower East Side has a gym or studio for every goal, budget and training style. Explore the options that align with your lifestyle, try a few classes or day passes and choose the environment where you feel the most motivated and supported. That is how you build a solid fitness foundation and start the new year off strong.

Michael Cohn is an LES/COOP based independent Health & Fitness Coach. His goal is to help clients develop sustainable, balanced behaviors that encompass movement, nutrition, and recovery, leading to long-term health and fitness success





MORTGAGE RATE MYTHS DEBUNKED

The mortgage rates make headlines, but they don't always tell the whole story. Let's clarify some common misconceptions.

MYTH ONE

"I need to wait for rates to drop before I buy"

The Truth: Waiting could cost you more. Home prices typically rise as rates fall, and competition heats up. Many buyers find it's smarter to buy now and refinance later when rates improve—you can't refinance a home you don't own yet.

MYTH TWO

"A lower rate always means a lower payment"

The Truth: Not necessarily. In fact, a slightly higher rate on a $300,000 home could mean a lower monthly payment than a lower rate on a $350,000 home. The purchase price matters just as much—sometimes more—than the rate.

MYTH THREE

"The rate I see advertised is the rate I'll get"

The Truth: Advertised rates are usually best-case scenarios based on perfect credit, on large down payments, and specific loan types. Your actual rate depends on your credit score, down payment, loan type, and even your location.

MYTH FOUR

"Rates are too high to make buying worthwhile"

The Truth: Historically speaking, today's rates aren't unusual. Your parents and grandparents bought homes with much higher rates—what matters is finding a payment that fits your budget and a home that fits your life.

Reach out to me, your local Neighborhood Expert Real Estate Agent today, and let's look at real numbers based on your situation—not headlines.

Important Contact Numbers

Community Numbers

Police, Fire, Emergency	911
7th Precinct	212-477-7311
Hatzolah	212-230-1000
NORC	212-358-8489
Educational Alliance	646-395-4100
Manny Cantor Center	646-395-4280
Henry Street Settlement	212-766-9200
Abrons Arts Center	212-598-0400
Paul Taylor Dance Company	212-431-5562

East River Cooperative

Management	212-677-5858
Maintenance	212-677-5744
Boiler Room	212-677-2767
Security	
453 / 455 / 457 FDR Drive	212-253-6767
473 / 475/ /477 FDR Drive	212-253-6966
568 / 570 / 572 Grand Street	212-253-6866
573 / 575 / 577 Grand Street	212-253-6996

Hillman Cooperative

Management	917-938-5833
Maintenance	917-938-5833
Emergency Line (after hours & weekends)	212-986-0001
Boiler Room	212-677-2767
Security	646-901-2954

Amalgamated Cooperative

Management	212-970-5890
Maintenance	646-773-6919
Boiler Room	212-677-2767
Security	646-773-6919

Seward Park Cooperative

Management	212-979-1480
Maintenance	212-982-2221
Security	
208 / 210 / 212 East Broadway	212-505-5893
264/ 266 / 268 East Broadway	212-505-5891
383 / 385 / 387 Grand Street	212-505-5894
413 / 415 / 417 Grand Street	212-505-5890



PANTRY STORAGE HACKS

A little organization goes a long way—your January self will thank you!

HACK #1
Clear Containers

Transfer pasta, rice, flour, and cereals into clear, airtight containers. You'll see exactly what you have (no more buying duplicates!) and everything stays fresher longer.

HACK #2
Use Lazy Susans

For Deep Shelves Stop digging through layers of spices and oils. A lazy Susan brings everything to you with a simple spin—perfect for corner cabinets too.

HACK #3
Create Zones

Group like items together: baking supplies, snacks, breakfast items, canned goods. Add simple bin labels so everyone in the family knows where things belong.

HACK #4
First In, First Out

Store newer items behind older ones. This simple restaurant trick prevents food waste and keeps your pantry rotating smoothly.

HACK #5
Door Real Estate

Don't waste the back of your pantry door! Add an over-door organizer for snacks, spices, or kitchen wraps.

#3 IN NYC
BY DEALS CLOSED

TOP 0.25% NATIONWIDE
VERIFIED BY REALTRENDS

These aren't marketing claims. They're independently verified numbers. But while rankings are nice, the real reward is being trusted by longtime neighbors and by new faces discovering the LES for the first time. Helping people move within our community — and move *into* it — is what this work is all about.

Dear Neighbors,

I was recently named to the RealTrends Verified Honor Roll — ranked #3 in New York City by number of closed sales, and among the top 0.25% of agents nationwide.

These rankings are based on real data, not marketing fluff — which is nice. But the truest recognition is being trusted by people right here in the Lower East Side — whether they've lived here for decades or are just discovering it for the first time.

From first showings to final signatures, my team and I are here to do the work — with clarity, experience, and care — so your goals become real results. No gimmicks.

Thank you for continuing to trust us — and for making this neighborhood what it is.

Jacob Goldman

Founder & Broker, LoHo Realty
LoHoRealty.com · 212-388-1115

Find Out What Your Place is Worth

scan

Featured Listings

#1 IN CO-OP VILLAGE
LOHO 25 YEARS
Realty



568 Grand Street, J406/407

5 Bedroom | 2 Bathroom | 2 Balconies | Price: $1.795M | Maint.: $3,044

Listing status as of 12/10/2025. For updated listings, visit lohorealty.com.

3 Bedrooms



504 Grand Street, E53

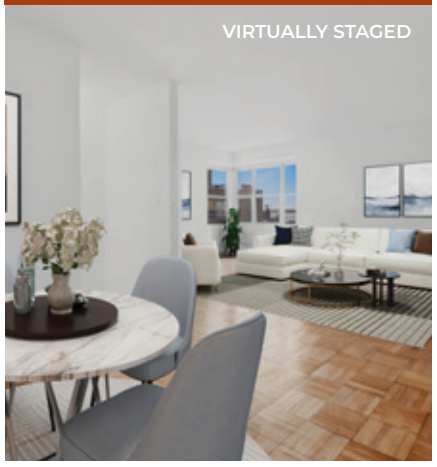
3 Bedroom | 1 Bathroom | Price: $1.295M | Maint.:$1,904

Listing status as of 12/10/2025. For updated listings, visit lohorealty.com.

Featured Listings

#1 IN CO-OP VILLAGE
LOHO Realty
25 YEARS

3 Bedrooms



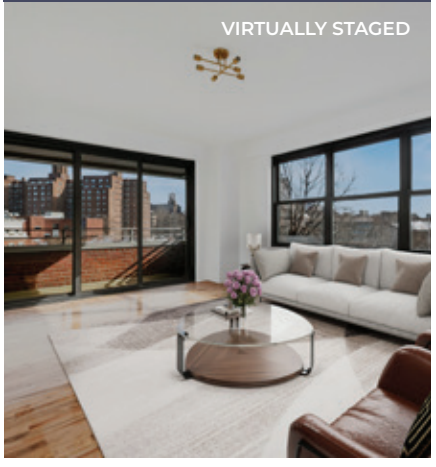
575 Grand Street, E1105
3 Bedroom | 1.5 Bathroom
Price: $999K | Maint.: $1,849

3 Bedrooms



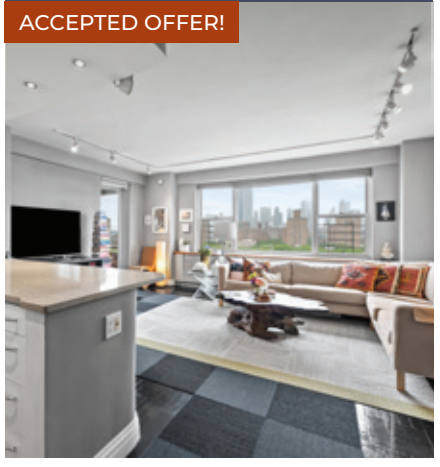
575 Grand Street, E605
3 Bedroom I 1.5 Bath
Price: $975K | Maint.: $1,842

2 Bedrooms



268 East Broadway, A307
2 Bedroom | Balcony
Price: $1.075M | Maint.: $1,447

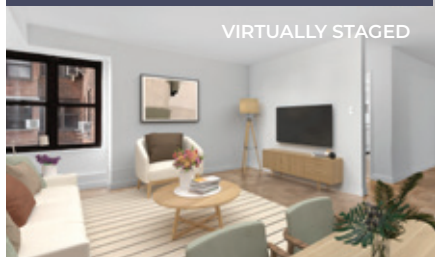
2 Bedrooms



573 Grand Street, D1406
2 Bedroom | Balcony
Price: $1.05M | Maint.: $1,568

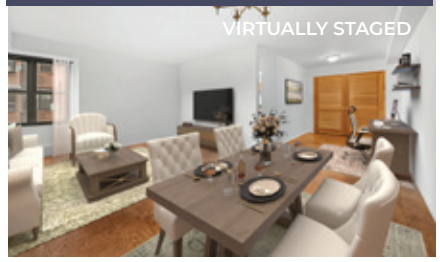
Listing status as of 12/10/2025. For updated listings, visit lohorealty.com.

2 Bedrooms



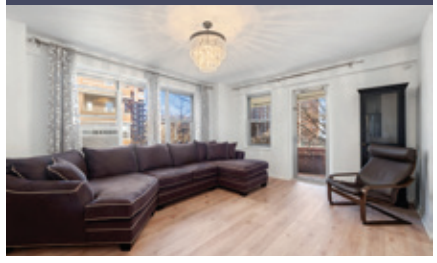
385 Grand Street, M705
2 Bedroom
Price: $975K | Maint.: $1,411

2 Bedrooms



383 Grand Street, M505
2 Bedroom
Price: $959K | Maint.: $1,387

2 Bedrooms



575 Grand Street, E202
2 Bedroom I Balcony
Price: $850K | Maint.: $1,524

2 Bedrooms



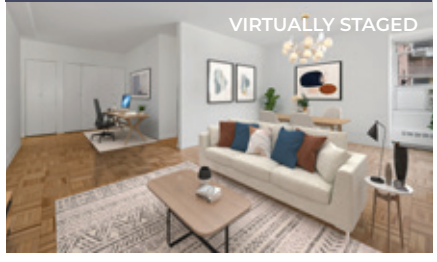
573 Grand Street, D307
2 Bedroom | Balcony
Price: $795K | Maint: $1,515

2 Bedrooms



477 FDR Drive, M206
2 Bedroom | Balcony
Price: $775K | Maint: $1,532

2 Bedrooms



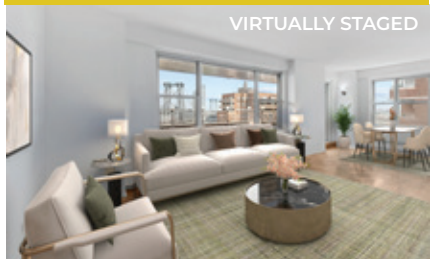
453 FDR Drive, C205
2 Bedroom
Price: $775K | Maint.: $1,380

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Featured Listings

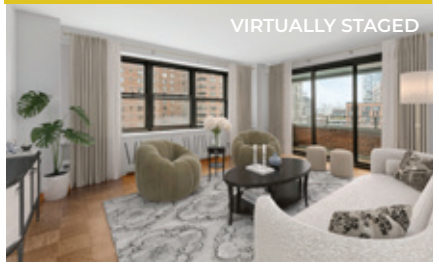
#1 IN CO-OP VILLAGE
LOHO Realty
25 YEARS

1 Bedroom



568 Grand Street, J1804
1 Bedroom | Double-width Terrace
Price: $825K | Maint.: $1,430

1 Bedroom



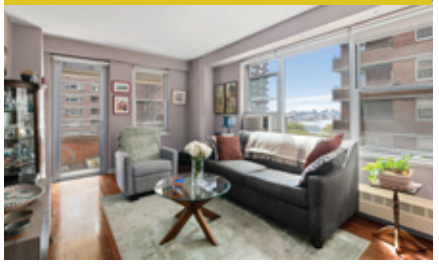
212 East Broadway, G1203
1 Bedroom I Balcony
Price: $775K | Maint.: $1,324

1 Bedroom



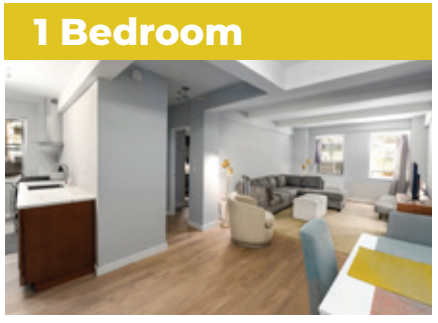
266 East Broadway, B1905
1 Bedroom
Price: $699K | Maint: $1,050

1 Bedroom



575 Grand Street, E1004
1 Bedroom | Balcony
Price: $585K | Maint.: $1,198

1 Bedroom



550 Grand Street, H1B
1 Bedroom
Price: $575K | Maint.: $1,091

1 Bedroom



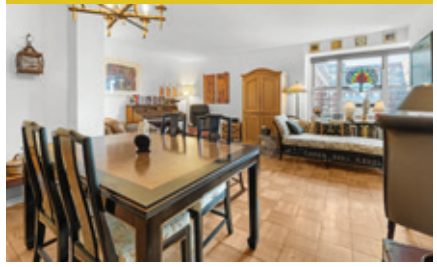
550 Grand Street, JGC
1 Bedroom
Price: $575K | Maint.: $982

1 Bedroom



570 Grand Street, H1504
1 Bedroom | Balcony
Price: $565K | Maint.: $1,250

1 Bedroom



477 FDR Drive, M1702
1 Bedroom
Price: $550K | Maint.: $1,088

1 Bedroom



575 Grand Street, E506
1 Bedroom I Balcony
Price: $550K | Maint.: $1,229

Studio



210 East Broadway, H1602
Studio (Full-Kitchen)
Price: $485K | Maint.: $809

Studio



550 Grand Street, J8D
Studio
Price: $409K | Maint.: $818

Coming Soon

East River
1 Bedroom
2 Bedroom

Seward Park
1 Bedroom
5+ Bedrooms, 3 Baths

Hillman
2 Bedroom

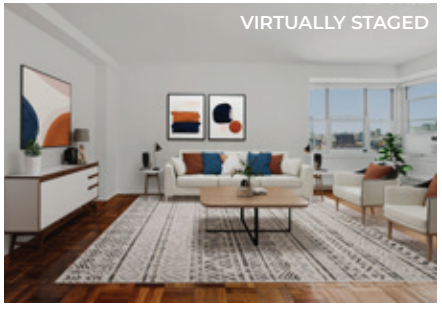
10 in contract including...



417 Grand Street, D1801
3 Bedroom I 2 Bathroom I Double-width Setback Terrace
Price: $2.095M | Maint: $1,907
*We represent the buyer



577 Grand Street, F504
2 Bedroom | Balcony
Price: $850K | Maint.: $1,528



477 FDR Drive, M1605
2 Bedroom
Price: $725K | Maint.: $1,411

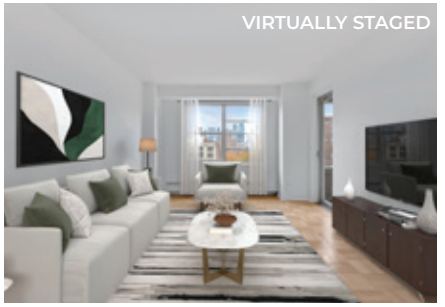


550 Grand Street, J2F
2 Bedroom
Price: $709K | Maint.: $1,443

Listing status as of 12/10/2025. For updated listings, visit lohorealty.com.



475 FDR Drive, L2104
1 Bedroom I Balcony
Price: $615K | Maint.: $1,267



570 Grand Street, H1007
1 Bedroom I Balcony
Price: $610K | Maint.: $1,232



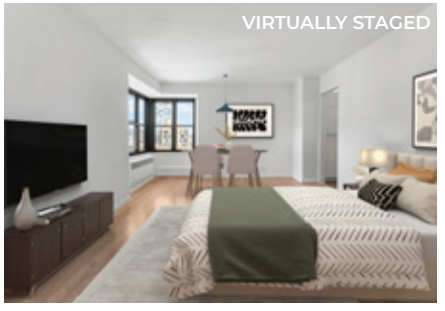
475 FDR Drive, L1204
1 Bedroom I Bathroom
Price: $600,000 | Maint.: $1,244
*We represent the buyer



504 Grand Street, E52
1 Bedroom
Price: $575K | Maint.: $1,126



570 Grand Street, H507
1 Bedroom | Balcony
Price: $560K | Maint.: $1,242



212 East Broadway, G1602
Alcove Studio
Price: $475K | Maint.:$659

Listing status as of 12/10/2025. For updated listings, visit lohorealty.com.

Texas Chili/ Frito Pie

By Renee Gershman



Since January has brought frigid cold, I decided to feature something warm and cozy--a one-pot meal.

Chili is a sort of stew, and one of the most versatile food items. It can be customized to individual dietary needs, from vegetarian to a broad range of proteins and vegetables. Beef is probably the most commonly found ingredient, but you can swap it out for turkey, beans, pumpkin, or even firm tofu. Depending on your spice tolerance, you can use a variety of dried peppers or hot sauces. For the stewing liquid, you can use beef, poultry or vegetable broth, dark beer, or any combination that would make your optimum flavor bomb.

My favorite is Texas chili, specifically from where I grew up. When I was six years old, I moved from the Midwest to Houston, Texas.

I had no idea how much growing up in Houston would define my culinary life. Texas, of course, was once an independent nation, and it strongly retains its own culture, most certainly including the food. Texas is known for Mexican and BBQ, but in the specific it's known for definitive dishes such as Kolache pastries, breakfast tacos, Queso Dip, and my childhood favorite, Frito Pie.

Slush Puppies and Frito Pie were essential elements of my friends' weekend trips to the Roller Rink, and in the cold of midwinter the hankering for my preteen treat came back to me, full force.

Frito Pie might be described as a walking taco. It is Texas chili layered over the contents of an open single-serve bag of Fritos, then topped with sharp cheddar cheese, sour cream, and chopped white onions, to make the most deep-down, satisfying snack.

The key element of Frito Pie is, of course the chili. Texas chili features a variety of dried peppers, onions, poblanos, and jalapeños, but the most striking aspect is the emphasis on beef. Unlike the chili known to most Northeasterners, Texas chili has neither beans nor rice, the better to zero in on the meat, and when all of the flavors come together, it is a warm, cozy hug of deliciousness. Perfect for the January chill.

Please enjoy this Texas Chili. I am also including the recipes for Frito Pie.

Happy January, and stay warm!

TEXAS CHILI

Ingredients:

3 Ancho peppers
3 Pasilla peppers
3 Guajillo peppers
2.5 pounds of chuck roast
2 Tablespoons of Cumin
Salt and Pepper to Taste
4 Tablespoons of Olive Oil
2 Poblano Peppers
1 Jalapeno Pepper
2.5 cups of liquid (water, vegetable, beef, chicken broth, or a good dark beer)
1 Tablespoon of Brown Sugar
1 Tablespoon of Worcestershire Sauce
2 Tablespoons of Masa Harina (corn flour) for thickening
Optional Toppings: Chopped Onions, Chopped Cilantro, Sour Cream, Lime Wedges, or whatever your heart desires.

Directions:

Preheat Oven to 400 degrees

1.Place all the dried peppers in a nonstick skillet. Dry toast on each side for 2 minutes. Turn off the heat and let the peppers cool until you can handle them.
2.Place the non-dried peppers, i.e., the Poblanos and Jalapeños, on a baking sheet, and roast for about 20 minutes until lightly charred. Remove from the oven, let cool, then open them. Remove and discard all seeds and veins from the Jalapeños.
3.While the peppers cool, cut the beef into bite-sized pieces.
4.Open the toasted dried peppers and remove and discard the seeds. Put the peppers in a pot, add sufficient water to cover, heat to a very low simmer. Turn off the heat and let soak till the peppers are soft and pliable. Place the pepper mixture, with some of the cooking liquid, in a blender or food processor.
5.Add the Poblano peppers and Jalapeños to the machine, and blend until you have a uniform paste. Set aside.
6.In a Dutch oven or large pot, heat the oil, and then add the beef. Season with salt, pepper, and cumin. Brown for 5 minutes on each side.
7.Add the chopped onion, cook for another 5 minutes until the onions are translucent.
8.Add the blended pepper paste and your liquid of choice. Cook on medium heat for 2 hours.
9.In the last 30 minutes, add the Masa Harina, and stir well. You can add more if you prefer a thicker chili.
10.Serve immediately, or, for even better flavor, let it sit in the refrigerator overnight and serve the next day.

FRITO PIE:

Ingredients:

1 pot of Texas Chili
1 bag of Fritos or TJ Corn Dippers (I like TJ Corn Dippers are less salty and thicker, much better) Small bags work for single servings; a large bag serves four.
1 bag of Shredded Sharp Cheddar Cheese
1 container of Sour Cream
1 finely chopped onion

Directions:

1.Take a 9 x 13 ceramic roasting dish or lasagna pan and layer the chili at the bottom.
2.Warm till heated through
3.Add the layer of Shredder Sharp Cheddar Cheese and heat through until melted
4.Remove from Oven
5.Add Fritos to the top of the Chili and cheese mixture
6.Add Sour Cream, and any additional toppings your heart desires
7.Serve and Enjoy

Renee Gershman is a private chef, cooking class teacher, and event planner. If you have questions or need restaurant recommendations, please email me at renee.gershman@gmail.com or on Instagram at @reneegershman.



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