



Background:

Longtime friends and co-owners Anicea Campanale and Hailey Berkey opened the nook in June of 2014. Foodies, coffee fiends, tea aficionados, the health conscious and anyone hungry for a great meal can enjoy dining in the nook's sidewalk café atmosphere. Fresh, local, and seasonal ingredients contribute to the fun and exciting breakfast, brunch and lunch menu.

Sustainability Mission:

The nook is committed to running a successful business while at the same time making sure to give back to the community and the planet. The nook's guiding principal is rooted in the "triple bottom line." Measuring how the business is doing financially, as well as socially and environmentally is a top priority of the nook's owners. The nook will always remain focused on reducing carbon footprint as well as continue to seek up-to-date sustainable information, encourage and foster sustainable business practice, and encourage our staff and community to make similar sustainable lifestyle choices.

Green Policies and Practices:

- Use recycled products when available
- Find and implement creative ways to reduce food waste
- Recycle and repurpose food waste
- Recycle cooking grease
- Partner and support other green business
- Commit to the elimination of all non-essential plastics, and to the use of any Styrofoam
- Support local farmers
- Provide needed jobs the local community
- Use seasonal ingredients
- Washed dishwashers only with a full load
- Buy in bulk as much as possible
- Discuss and share **the nook's** green practices with customers and public
- Maintaining dialog with staff to be conscious of waste and the impact on the environment
- Encourage biking to work and carpooling to off-site events
- When single-use items (eg. To-go boxes, napkins, cutlery) are unavoidable, choose the most earth friendly option available.

Green Accomplishments to date:

- More than 60% percent of the building materials for opening renovations were up-cycled
- Committed to the EPA food recovery challenge for 2015
- Use Eco Feed for food waste, which food goes to pig feed
- Use Pacific Bio Diesel for cooking oil recycling and grease trap maintenance
- Since opening take out bags have never been used. Twine is used to wrap up takeout food
- Found creative ways to reduce food waste by using parts of products typically regarded as waste. For example, **the nook** will use the skimmed milk from clarified butter in baked goods

- Staff does not provide take out utensils, napkins or any supplies without first asking customer if they are needed
- Use metal drinking straws
- Leftover edible food is given to staff (or neighboring businesses) at end of each day
- Server receipts for closed checks do not automatically print
- Partnered with a local kids organization, "Wild Kids" to build an onsite garden box. With plans to continue to develop **the nook's** onsite garden/compost project with the partnership with Wild Kids
- Donated a catered event for 200 guests as a Wild Kids fundraiser (WILD KIDS SEEKS TO FOSTER A COMMUNITY OF ADVENTUROUS INDIVIDUALS WHO VALUE "WILDNESS" IN THE NATURAL WORLD, IN EACH OTHER, AND WITHIN THEMSELVES)