# PROFILE OF A COOP ALLY: CHIPS EXECUTIVE DIRECTOR, PETER ENDRISS

March 3, 2026




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*By Oluwakemi Aladesuyi*

With its dual mission to ameliorate food insecurity and homelessness in New York City, CHiPS (which stands for Community Help in Park Slope) has been serving our neighbors for decades and, during that time, witnessed how the needs of the most vulnerable among them have changed since its founding in 1971. If you're a member of the Park Slope Food Coop your initial portal to CHiPS might be as one of the options on the shift calendar. Each week Coop members fill about 100 work shifts at CHiPS—-making sandwiches, cooking, washing dishes and packaging meals as well as registering guests, managing lines and working with the mobile food pantry. Many more purchase extra food for CHiPS during one of the Coop's three-a-year food drives. "Our

more than 50-year relationship has been integral to the Coop," General Coordinator Elinoar Astrinksy notes. The Coop drops off dozens of less than perfect produce to CHiPS each week, enabling CHiPS to provide meal service to over 300 people every day. According to Astrinsky, the Coop's relationship with CHiPS "not only reduces our waste, it also enables us to help our neighbors indirectly."

Peter Endriss, CHiPS's executive director, is at the helm of an organization that has seen the number of people served by its food service and pantry programs increase by 400 percent since the beginning of the pandemic, all while operating the Frances Residence, a private temporary shelter for new mothers. Leading an organization like CHiPS "means a thousand different things at any given time," says Endriss. A W-2 at-will employee, he works with CHiPS' board of directors to help the organization stay on track financially and with its division directors to make sure programming stays on mission and is well measured, relevant and improved with the input of the people CHiPS serves. Endriss's work is expansive, encompassing administration of more efficient food service areas to fixing toilets in the residential units and managing a staff of 25 to 30, and last year, over 6,000 volunteers.

> "[CHIPS] NOT ONLY REDUCES OUR WASTE, IT ALSO ENABLES US TO HELP OUR NEIGHBORS INDIRECTLY."
>
> *GENERAL COORDINATOR ELINOAR ASTRINKSY*

"I could be sitting here and a pipe could burst," Endriss says. "Or we could be presented with a really unique opportunity. [Someone says] I have two cases of avocados. Can we figure out how to pick them up?" According to Endriss, the nonprofit tries to say yes to everything: "Every association, anything that someone wants to do to help out at CHiPS, we're like, yes, let's figure out a way to weave that into our mission."

True to the organization's deep roots, the "C" in CHiPS stands for community, having

once stood for “Christian,” in deference to the Catholic groups (notably St. Francis Aid) that initially founded the organization. Brother Tom, one of the longest running volunteers at CHiPS, recalls how two Franciscan brothers, a sister of St. Joseph, a Diocesan priest and a handful of parishioners wanted to do something for the neighborhood. In its earliest iteration it was a Sunday dinner for the elderly. After dinner, volunteers, mostly in their 20s and early 30s, would make rounds to visit the homebound. “The beginning of CHiPS was ad hoc,” Brother Tom says. Sister Mary Maloney, of the Franciscan Sisters of the Poor, taught at Bishop Loughlin High School in Fort Greene during the day and would make sure the doors of CHiPS were open in the evening to serve soup. Men would sleep on cots in the soup kitchen at nighttime. “Every now and then, one woman would come with a child and that was a little scary to me,” says Brother Tom. But a few years later the Franciscan Sisters of the Poor took the upper level of the building, a former convent for sisters who worked as religious ministers on Rikers, and turned it into a homeless shelter for single mothers and their babies.

Sister Mary Maloney was CHiPS’ first director. “She told me this many times, there was $500 in the bank which was enough to pay two months rent, but there was no money for food,” says Brother Tom. It all came from the people of the neighborhood. “The first time they had $1,000 in the bank it was a gift from the synagogue on Garfield Place. The Rabbi gave half from his money and half from the synagogue itself.”

In many ways CHiPS’ deep roots in the Park Slope community continue to be a saving grace in an era when so much government funding has been drying up. Since the beginning of his tenure in 2023, Endriss has seen CHiPS’ annual operating budget nearly double, to about $2.9 million. In 2026, 40% of that budget is expected to come from individuals contributing small donations each month. The remainder is supported by larger gifts from local businesses, a few corporations and the occasional fundraising drive by public schools or community groups. “We had a local bar do a burlesque show to collect money for CHiPS. We ended up getting a few thousand dollars in donations,” Endriss says. “There are so many community members that want to help in

their own way."

It was that kind of community outreach that initially brought Endriss into the orbit of CHiPS. In 2014, Endriss was running Runner & Stone, the bakery and restaurant on 3rd Avenue, when he helped organize "CHiPS Night Out" the organization's first fundraising event, in which local bars and restaurants committed to donating 15% of their net sales on a given day. That led to Endriss's fundraising for a gala. He served on the organization's board from 2016-2021 and assumed the role of executive director in June of 2023.

In some ways being executive director is a bow on a career that has been about community and a passion for food that began in childhood. "Since I was five years old I was telling everyone that would listen that I was going to have a restaurant at some point," says Endriss. "I remember making a diorama in elementary school of the restaurant that I wanted to open," he added, also noting fond memories of his aunt taking the whole family to a Chinese buffet on Long Island where he tried everything. "I was obsessed with it. I was also obsessed with planetariums. So my idea was to open a Chinese smorgasbord in a planetarium and I made a little diorama with little tables and a big dome top that was going to be where the stars were projected."

Endriss worked in restaurants throughout secondary school and college. Although he studied natural resource management and engineering at Cornell, and eventually got a masters degree in civil engineering at Stevens University, he found his way back to the kitchen when he started working at a salad station at a *New York Times* 3-star restaurant in Manhattan during a leave of absence from a job inspecting bridges.

> "EVERY ASSOCIATION, ANYTHING THAT SOMEONE WANTS TO DO TO HELP OUT AT CHIPS, WE'RE LIKE, YES, LET'S FIGURE OUT A WAY TO WEAVE THAT INTO OUR MISSION."
>
> *PETER ENDRISS, CHIPS EXECUTIVE DIRECTOR*

As the fourth executive director of CHiPS, Endriss is building on the foundation that other directors had built. Over 50 years later, Endriss says he still hears stories of Sister Mary Maloney from volunteers. “I came in and got to take all these amazing things that had been built already,” he says, explaining how Denise Scaravella, the second executive director, built so much community goodwill and partnerships and how his direct predecessor, Shivonne McKay, modernized the nonprofit—adding staff and departments, measuring the impact of the nonprofit’s work and being more decisive about programming.



Denise Scaravella was the previous Executive Director of CHiPs.
“I had this staff that I always describe as a loaded spring. Everyone was so full of ideas and good intent and so mission driven,” says Endriss. “Meetings were like ‘here are five amazing ideas, we just need to pick two of them to start and figure out how to do it.’”

Every day, 300 to 400 people come to CHiPS for its food services. “We are providing end of the line service,” said Endriss. “We’re not necessarily teaching them how to cook. We’re not helping them make more money so they don’t need to come here for food.” But CHiPS is trying to figure out how to connect these individuals with resources further upstream. Last year, it hired a director of case management to make sure there are warm handoffs to organizations that help with English language classes, job training, mental health services or addiction resources, for example. “The idea with any nonprofit is that you put yourself out of business,” Endriss adds.

That said, CHiPS just completed its five-year strategic plan. “We are on the cusp of expanding, or I often correct myself and say right-sizing our operations,” says Endriss. CHiPS has been operating out of the same 100-year-old brownstone for the past 50 years.

Looking towards the future, Endriss sees CHiPS continuing to maintain its strong presence in Park Slope while expanding into a larger building and potentially operating the pantry program from a warehouse.

As CHiPS has grown, so has the scope of the Frances Residence. Beyond providing shelter to nine mothers and their children, the program helps mothers find a path to self-sufficiency. However, shifting federal, state and city policies along with New York’s increasingly high cost of living and lack of affordable housing has made that even harder. Because the Frances Residence is a private shelter, the families who live there might have to go back into the city system for a minimum of three months in order to be eligible to apply for a government housing voucher. According to Endriss, a pilot program to address this was vetoed by the last mayoral administration.

“You do often feel like you’re in a little life raft being tossed around on an ocean of things that are outside of your control,” says Endriss. “That can be frustrating because the issues we face are immediate. Someone needs a place to live now. They need food for their families now. Not two months from now or worse yet a year from now.”

With Endriss at the helm, CHiPS is doing all it can to meet those urgent needs as soon as possible, for as many of our neighbors as possible.

*Oluwakemi Aladesuyi is a journalist and yoga instructor, and makes pottery, which you can find on instagram (@lamilamiceramics)*

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## FOOD DRIVE SUCCESS STORY

March 3, 2026


PARK SLOPE
FOOD COOP
CHiPS
PHOTO BY KAREN MANCUSO

A special THANK YOU to all the members who donated to our Food Drive in June. With your help, we collected:

• 38+ banana boxes full of food
• $1,480+ in cash donations for CHiPS

(Plus a total of 10+ banana boxes full of food for St. Vincent de Paul Ministry‘s food pantry!)

Thanks to us and others, CHiPs has served 92,313 meals and given out 9,624 pantry bags so far this year.

Way to go, Cooperators!

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## PSFC HELPS SOUP KITCHEN FEED HUNDREDS OF MIGRANTS

March 3, 2026




*By Hayley Gorenberg*

The Coop and community members have leaped into action to help a local soup kitchen and food pantry feed hundreds of migrants who have arrived in New York.

Around the New Year, “We saw a huge influx of people, and we didn’t know what was happening!” said Shanice Branch, the development director at Community Help in Park Slope, Inc. (CHiPS). A survey the organization distributed in Spanish and English quickly helped scope out the needs of newly arrived migrants, and CHiPS expanded its food pantry availability from a couple hours once weekly to two days each week. Lunch demand jumped from about 225 lunches per day to 300, then, on a recent day, to 338—until one day in February, CHiPS ran out of food.




PHOTO BY JOHN MIDGLE

## THE COOP'S ROLE

The February PSFC food drive—one of two or three annually that are organized for CHiPS—helped stave off local hunger with 67 large banana boxes full of food and cash donations totaling $2,367.92, according to General Coordinator Elinoar Astrinsky, who joined the CHiPS board last year to further reinforce the Coop's half-century partnership with the organization. "They were looking to cement that relationship by having someone from the Coop be part of their board, so I was happy to do that. I absolutely believe in their mission and everything they are doing."




ILLUSTRATION BY STEPHEN SAVAGE

Though the Coop has long donated edible but unsalable produce and has run drives for additional items, Astrinsky said that upon joining the board she “realized that their food operations person had never actually been to the Coop—so I invited her, and we walked through the aisles, and she told me what kind of things people were looking for.” The walk-through helped sharpen the Coop’s response to CHiPS’ newest clientele, including families seeking asylum who are housed at a nearby hotel and single men at a local shelter.

THE DONATED FOOD




“It used to be that all our drives were basic pantry food that people could cook at home,” Astrinsky said. “The usual pasta, sauce, beans, some canned fish, some peanut butter, jelly—kinda more the staple-y things.”

By contrast, for the most recent food drive, the Coop pre-ordered pouches of food acceptable in shelters that won’t allow pop-top metal cans, as well as single-serve items in packaging that could be ripped open by hand. “Plastic fruit cups, juice boxes, a lot of one-time things,” were requested, with “a lot more packaging than we’re used to selling,” Astrinsky conceded. “They wanted cookies that were single-serve cookies. We don’t usually sell those, but people just needed snacks to tide them over to the next meal.” The Coop ordered and featured the items for purchase and donation when the food drive geared up.

## WHAT COOP MEMBERS ARE DOING

Membership Coordinator Jacquelyn Scaduto and a group of members experienced in

running PSFC food drives pitched the drive over the paging system, further alerting members about what CHiPS needed. The Coop displayed key items on endcaps and filled banana boxes to load on carts bound for the food kitchen. Astrinsky, herself a Coop member since 1992 and a General Coordinator for over a decade, marveled at the response, even as she said it was not unusual. “The numbers are amazing. [Members] always rise to the occasion!”

In addition to the drives, the Coop rolls U-boats of produce to CHiPS every couple of days, and some Coop members fulfill their shifts by working in the CHiPS kitchen. “Some of the most consistent volunteers [at CHiPS] are Coop members,” Astrinsky said. The shift system contributes to regular scheduling, “and they just love it,” she remarked. “They’ve been doing their shifts for many years.” The Coop has gradually added more shifts for cooking and pantry food distribution, depending on the needs at CHiPS.



Mark Hoglund (CHiPS Volunteer), Melissa Hart (Co-op Member) and Yolanda Johnson

(CHiPs Volunteer)

CHiPS hopes community members will help meet their ongoing needs by contributing in three specific ways, according to Development Director Shanice Branch.

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Donate!
First, the organization hopes for direct financial donations, and plans to use the money to buy food in bulk from wholesalers.
ILLUSTRATION BY STEPHEN SAVAGE
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Shop!
Second, CHiPS asks that people purchase items from the organization's "wish list."
ILLUSTRATION BY STEPHEN SAVAGE

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The CHiPS wish list is available here.




Brother Thomas Barton, Shanice Smith-Branch, Melissa Newark and Pauline Auguste. Donations are accepted for drop off Monday through Saturday, 9 a.m. to 2 p.m., at CHiPS, located at 200 4th Ave., between Sackett Street and Degraw Street. CHiPS will also accept hot meals and cooked food for lunch (11:30 a.m. to 1 p.m.). “Some people bring trays of lasagna, chicken and rice,” Branch said. “Restaurants are dropping off, too. Someone brought a roasted pork shoulder!”

*Hayley Gorenberg joined the Coop in 1993 and became a* Gazette *reporter soon thereafter.*

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## THE COOP AND THE SEAN CASEY ANIMAL SHELTER

March 3, 2026




**Supporting Animal Rescue Efforts: PSFC Hopes to Reengage Members in Donation Program for Local Shelter**

*By Frank Haberle*

Anybody who has been a Coop member for a reasonable amount of time has heard at least something about the Coop's longstanding relationship with CHIPS, a local soup kitchen and residence for young mothers. Coop members and staff have donated produce, volunteered and worked shifts to ensure support for this local community nonprofit.




On a much smaller scale, and completely under the radar, in the past decade the Coop has also moved products like cat litter, dog food and other essential supplies to Sean Casey Animal Rescue. Boxes of dented cans of dog and cat food and bags of litter in damaged packaging that would otherwise not sell on the Coop shopping floor have instead been packed up and delivered to the nearby Animal Rescue Center by a committed team of staff and members.

The effort to collect and move products to the shelter began several years before the COVID crisis, with coordinators and members working together to collect and deliver needed items to Sean Casey, located just off of Fort Hamilton Avenue in Kensington. Sean Casey Animal Rescue is a thriving animal rescue and rehabilitation center that currently takes in over 2,000 animals per year, more than any private rescue in New York. Sean Casey shelters and rehabilitates animals and then works to find them loving, adoptive homes. Operated largely by volunteers, since its founding in 1998, Sean Casey has saved more than 8,000 animals from the city's Animal Care & Control

alone.

**Starting With Litter**




The project started with a cat litter problem, remembers Jessa Fisher, then an on-site receiving coordinator and now a remote Coop staff member. “I was the Tuesday monitor, from 2:30 to 3:30,” Fisher recalls. “Every Tuesday afternoon, I had 20 to 30 receiving workers I was in charge of. I was obsessed with using every worker efficiently and not wasting time with people standing around not knowing what to do. (People probably hated having me as their monitor!) That’s when we came up with the lists of ‘things to do when you think there is nothing to do.’ ”

> THE BAGS WOULD BUST OPEN, THERE WAS CAT LITTER EVERYWHERE, AND A PERFECTLY USABLE BUT BROKEN BAG OF CAT LITTER HAD TO BE THROWN OUT. THIS

MADE THE GARBAGE REALLY HEAVY AND SEEMED LIKE A TOTAL WASTE.




One of the big jobs every Tuesday was handling the cat litter. “Every week we got a whole U-boat’s worth, maybe 40 bags total, of the World’s Best cat litter in both green and red bags from our main distributor, UNFI. We also received another 10 bags of the Feline Pine cat litter in bags. The World’s Best came shrink-wrapped in plastic, three bags to a bundle. But when the bundles got sent to the aisle, people would invariably use the sharp end of their box cutter to open [them] up, without anyone being there to instruct them. The bags would bust open, there was cat litter everywhere, and a perfectly usable but broken bag of cat litter had to be thrown out. This made the garbage really heavy and seemed like a total waste. At the time, it seemed like we were ripping open one out of every three bags.”

Fisher addressed the problem by dedicating shift workers to focus their attention on taking shrink wrap off bags of cat litter and putting them in milk crates, so they

stacked easier and there was less chance of bag damage. The member workers developed a technique using the blunt end of the box cutters. “During my receiving shift,” Fisher remembers, “I would have two strong people doing this job, dismantling a U-boat of cat litter and transferring bags into milk crates, sending the U-boats down to the basement and stacking very heavy crates of cat litter in the basement. Invariably, though, we still lost bags. Not only that, we always accumulated dented pet food cans or cans where the label was missing, neither of which we could sell. I couldn’t bear this going into the garbage as our normal soup kitchens didn’t take pet food, and we paid for our garbage by weight.”




Another coordinator came up with the idea of sending the food and litter to Sean Casey. “I called Sean Casey and, as it turned out, they were happy to be the recipients of our torn cat litter bags and dented cans,” Fisher recalled. “During my shift I would ask if any receiver wanted to go on a bike ride or drive their car to Sean Casey to drop off some donations. People were often willing to go (anything to get out of

stocking aisles), but didn't always have transportation. Two of our regular receiving workers, Zach Poff and David Cutler, were always happy and willing to make the delivery. (Shout out to Zach and David!) But those two were only here once every four weeks and we needed this done every week. I was the only receiving coordinator who oversaw this and it needed to get done once a week, or the dedicated milk crate we had on the top of the gray shelf in the receiving room for damaged goods would start overflowing. So I eventually made it a shift, and kind of tucked it in with the vitamin workers I oversaw."

**The Need Today**




COVID reshaped the project and limited the Coop's ability to dedicate time to collecting and delivering the supplies. Presently, there is no member shift committed to the pet supplies. But while the flow of donated materials has been stemmed, the need has grown. City-wide, after an initial burst of pet adoptions in the early months of the COVID crisis, the numbers of rescued dogs and cats began to soar again in the past

year, leading to overwhelming demand for programs like Sean Casey.




Fisher, who relocated to Rochester in 2020 and continues working remotely for the Coop as the vitamin and supplement coordinator, ensured that the project would continue, although it was slowed during the COVID period, when there were no longer shifts. Today, Receiving Coordinator Charles Parham, who has been at the Coop for several years in the meat and produce departments, has taken over the project. As Parham recalls, during COVID, “I noticed a build-up of pet food in the receiving area, and I connected with Sean Casey. I now take the materials directly to Sean Casey. The amount varies from week to week, depending on breakages that occur when pallets arrive off the truck, or when members mistakenly cut into bags, or dented cans.” Parham’s interactions with the Sean Casey staff are limited when he drops off the materials at a table set up outside the facility for donations (at 153 East Third Street). “I go in and we say hello, but only briefly,” he explains. “The staff there are really focused on taking care of the animals.”

“WE COULD CONDUCT A PET FOOD DRIVE, SIMILAR TO WHAT WE DO FOR CHIPS,” **PARHAM ADDED.**




Asked about the possible return of a member shift to support this project, Parham said that “bringing the shift back could happen, but it might have to be modified. Regular pickup of pet items might not be required or available always. So maybe the shift would include other Coop work in addition to the pet food drop-off. Reflecting on other ways that members can support this effort, Parham added that we could conduct a pet food drive, similar to what we do for CHIPS. “I think if the members knew more about the need, they would certainly help.”



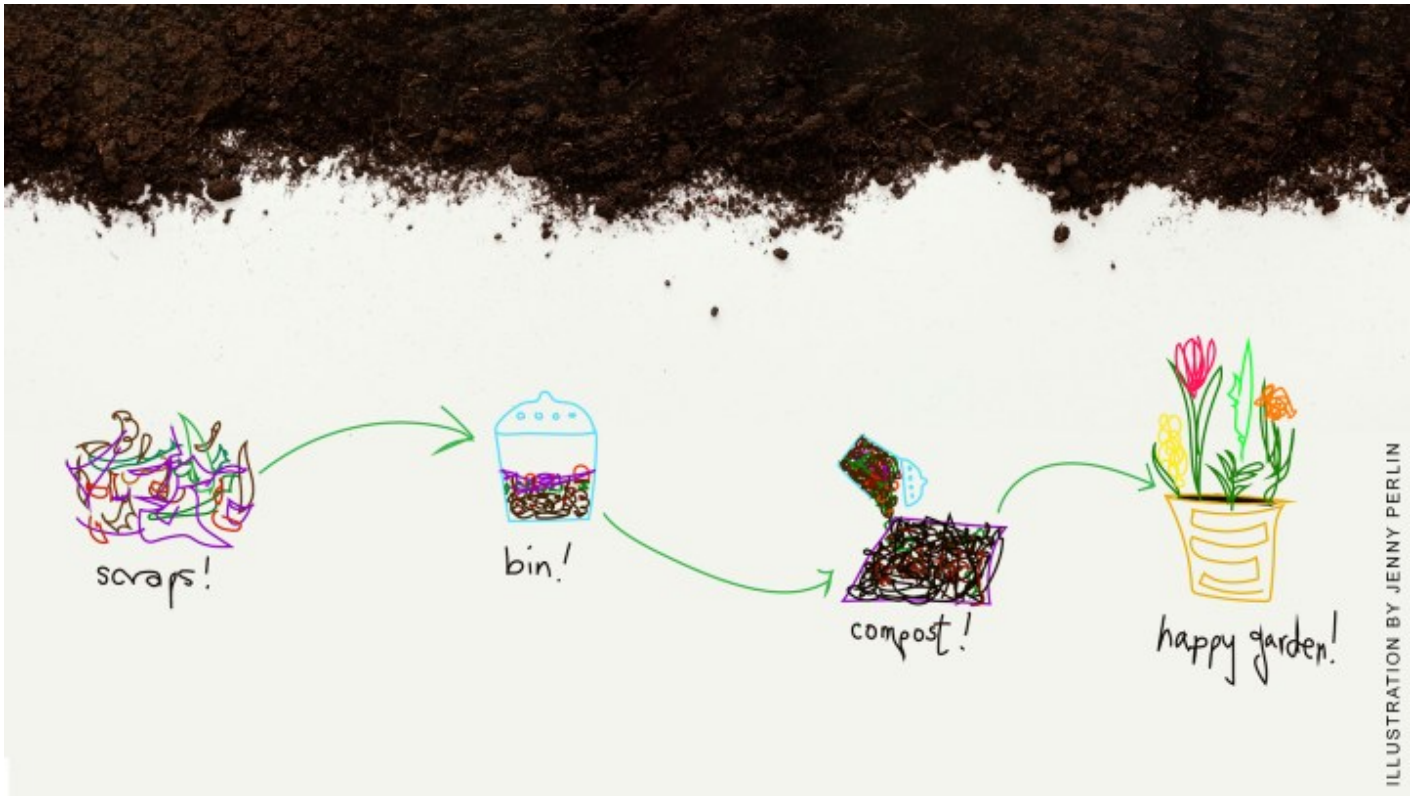

Sean Casey Animal Rescue welcomes volunteers, donations, animal foster families and adoptions. For more information please visit https://www.nyanimalrescue.org/volunteer.

*Frank Haberle has been a Coop member for nearly 30 years. He works for New Settlement in the Bronx and is the author of the novel* Shufflers*.*

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## COMPOST REDUCES LANDFILL SIZE AND MAKES PLANTS HAPPY

March 3, 2026




*By Travis Hartman*

Often referred to by farmers and gardeners as “Black Gold,” compost is a natural product made by recycling food scraps and organic matter—like leaves or yard clippings—into a valuable fertilizer that provides beneficial nutrients to plants and enriches the soil. The process of composting takes the natural process of decomposition and turbocharges it by creating a perfect environment that allows bacteria, fungi and other decomposing organisms to break down the organic matter.



Herbs and other plants available for purchase at the Coop.

## GOT ROOM IN YOUR YARD? OR YOUR FREEZER?

Creating compost on your own is no complex task. You simply need an outdoor space to let the material sit and decompose in peace—as well as a certain amount of patience, as it is a months-long process. Keep it moist and stir; a managed pile decomposes to a finished product more quickly, taking about six to eight weeks.

There is an indoor method called vermiculture, which uses a container that holds your food waste and is home to a group of friendly worms. These worms will digest your leftovers to make compost.

## COMPOST EXPERT

The most direct benefit of making your own compost is the rich fertilizer that will nourish plants and help them reach their full potential. Currently, the Coop is featuring young blueberry, blackberry, and raspberry starters along with all manner of herbs, flowers and seeds to sow in any pot or patch of ground you may have available. Sara

Matthews, a member since 1992, has been a dedicated compost maker for decades. “We bought the biggest garden we could find with a house attached,” she said with a smile.

“THE COOP CAN AVERAGE UP TO 250 POUNDS OF COMPOST MATERIAL PER DAY.”

—***COOP RECEIVING COORDINATOR JOSEPH GORDON***

Matthews has seen the soil in her garden become quite manageable, noting that after so many years of adding compost, “the shovel just goes in like butter.” She also believes the flowers, herbs and shrubs she has in her garden love the added fertilizer. “With all those beneficial microorganisms, it’s just a big symphony going on in the soil!”



Growing kits available at the Coop.

Beyond helping plants, another benefit of compost is keeping waste out of the landfill. Matthews estimates that she has cut her garbage in half since starting to compost.

## FIGHTING GREENHOUSE GASSES

Food waste in a landfill will break down—but organic material on the surface will decompose via different organisms in an oxygen-rich versus an oxygen-poor environment. Material in landfills is often buried deeply enough that oxygen resources are limited, and the types of organisms that go to work will create methane and carbon dioxide as byproducts, which are potent greenhouse gasses. Most landfills have ways to capture some of this gas, but not all of it—landfills are the third-largest source of human-generated methane emissions in the U.S.




Composting at GrowNYC.

In the city, not everyone is fortunate enough to have a backyard in which to compost, or even enough space to house a box of friendly worms inside. City residents can still reduce what they're sending to the landfill, by taking food waste to designated drop-off sites around Brooklyn every week. The Old Stone House has a compost program allowing the public to bring food scraps to their bins. Another option is the curbside composting program run in certain areas by the Department of Sanitation.

People may store food waste for composting in the fridge or freezer to avoid odors, or buy a small compost pail to keep on a countertop. These pails often have charcoal filters, which reduce odors.

## COOP COMPOSTING


BK ROT
COMPOST
100%
•LOCALLY SOURCED•
•HANDMADE IN BUSHWICK•
bkrot.org
$6.25
Bk Rot Compost - 1lb
PHOTO BY NANCY ROSENBERG

Bags of compost packaged by BK ROT, available for purchase at the Coop.
And if you don’t want to compost yourself, but still want to help your plants, there is compost available for purchase at the Coop. The only brand the Coop carries is from a local company named BK ROT. This company uses food scraps leftover from the Coop and other sources to create its compost—creating a full circle of conservation.

The Coop has a system for sorting food and scraps that are not viable for selling on the floor, and sets aside food that can be donated to CHIPS or one of several community fridges in Brooklyn. Other types of organic material—think corn husks left in the bottom of the bin, or a melon that has gone past its prime—get composted.

> COMPOSTING TAKES THE NATURAL PROCESS OF DECOMPOSITION AND TURBOCHARGES IT, CREATING A PERFECT ENVIRONMENT ALLOWING BACTERIA, FUNGI AND OTHER DECOMPOSING ORGANISMS TO BREAK DOWN ORGANIC MATTER.

Coop Receiving Coordinator Joseph Gordon estimates that the Coop can average around 250 pounds of compost material per day. “Before, it was all going into the garbage,” Gordon said, “That’s no small thing.” The composting system has been in place since the 80’s; Coop compost is distributed to various local community gardens, as well as BK ROT.

## BUY IT INSTEAD OF MAKING IT

BK ROT has been sold at the Coop for several years now. The company entered a service contract with the Coop to provide organic material in the summer of 2021. BK ROT describes itself as a “community-centered, closed-loop, fossil-fuel-free approach to hauling and composting food waste in NYC.”

The company is staffed by young people of color, and makes pickups via bicycle, to avoid the use of fossil fuels and increase its environmental friendliness.

“Working with teenagers, it’s been amazing,” says Sandy Nurse, founder of BK ROT, on the company’s website. Nurse, who is now a member of the New York City Council representing Cypress Hills, Bushwick, City Line, Ocean Hill, Brownsville and East New York adds, “I’m just blown away by how much they know and how much they teach me.”

## SIGN UP FOR COMPOSTING SHIFTS

The Compost Committee is looking for members with vehicles to haul buckets of food scraps to various gardens. Contact the Compost Committee team leader at 718-398-4454 to inquire about positions. It’s a great gig with outside work in beautiful gardens.

***Travis Hartman has been a member for over a decade, and over the years has worked shifts on every floor of the Coop.***