THE COMPOST CIRCUIT

Alley behind
Blackbird Restaurant
Chicago, IL
19 August 2010

MIKE
(the chef)

JEREMY
(the composter)

THURSDAY'S PICK UPS
1. Delightful Pastries
2. Field Museum
3. Uncommon Grounds
4. Panozzo
5. Hoosier Mama
✓ 6. Blackbird
7. Publican
8. Bin Wine
9. Gourmet Guerilla

FARM TO TABLE TO FARM: Jeremy rises each morning at 5:30. After driving Growing Power's staff gardeners to their green projects at Altgeld Gardens and Cabrini Green, he goes on his daily compost circuit, which is comprised of nearly a dozen restaurants in the downtown area which buy growing Power's produce, then pave their kitchen scraps for gleaning. The compost will breakdown for nine months then be added to the soil of a Growing Power garden next spring as the cycle repeats.