

Bettering our Community: Using Resources Wisely

Thursday, October 12, 2017, 7:00 pm

The Barn, Vassar College Environmental Cooperative
50 Vassar Farm Lane, Poughkeepsie*



- *Do we recycle as many eligible items as possible?*
- *How can extra food be recycled?*
- *Is there a way to “share” unused items with others?*

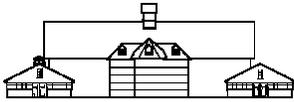


Our October meeting will help provide answers to these and many other questions about recycling.

Bettering Our Community will be presented by Atticus Lanigan,* General Manager of Zero to Go, and Siennah Yang,* Branch Head of Rescuing Leftover Cuisine.

Additional resources, such as the extensive AAUW list of area recycling opportunities, will also be discussed.*

The program is co-sponsored by the Vassar College Environmental Cooperative. We hope to see you there!



**The Environmental Cooperative
at the Vassar Barns**

***Directions:** Turn onto Vassar Farms Lane at the junction of Raymond Avenue and Hooker Avenue (New Hackensack Road). Follow the road across the small bridge. The barn is located across the parking lot from the Poughkeepsie Farm Project. Although the parking lot is adequate, carpooling is recommended.

MORE ON ATTICUS AND SIENNAH

Atticus Lanigan loves the Hudson Valley and enjoys finding sustainable solutions to enhance growth and vitality. At Zero to Go, an education-based waste management company, she oversees the daily operations and handles personnel assignments. As a coordinator for zero waste special events, she also provides consultations on managing waste. She also serves as Administrative Assistant at Dutchess Outreach, an organization dedicated to battling food insecurity. She holds a Master’s degree in City and Regional Planning and her interests include spending time with her children, bike riding, and creating things from other people’s discards.

Siennah Yang is a senior at Vassar College majoring in geography. Growing up in Taiwan, she was aware of the harmful effects of food waste. An activist both in high school and college, she spoke with Robert Lee, founder of Rescuing Leftover Cuisine, and resolved to start a local branch. She contacted donors, enlisted both student and community volunteers, and designed a local system for rescuing food. Volunteers package food from dining halls, groceries, schools and restaurants and deliver them regularly to food banks, shelters, and community agencies serving those who face food scarcity. The organization participated in Feeding the Hudson Valley to raise awareness about food insecurity and reducing waste.

HOW TO GET RID OF STUFF

A resource was developed earlier this year by **Barbara Van Itallie and Mary Ann Boylan** “How to Get Rid of Stuff.” It is available at www.aauwpoughkeepsie.org/Resources/Useful Links.

