

# 2007 GoGreen Business Awards



**CATEGORY:** Waste Reduction/Small Business

## CHARLIE'S KITCHEN

10 Eliot Street

### ACCOMPLISHMENTS

- Charlie's Kitchen has been an eager participant in the City's business composting program and since September 2006 has diverted 500-800 pounds of food waste weekly, dramatically decreasing trash pickups. At that rate, they could divert up to 20 tons of organics per year.
- Charlie's reuses fryolator oil to fuel a 1984 Mercedes station wagon and a 2004 freightliner sprinter van! They hope to heat the restaurant on used oil.
- With comprehensive recycling of bottles and cans, cardboard, food waste, and used oil, Charlie's Kitchen is well on its way to becoming a zero waste restaurant.

### ABOUT CHARLIE'S KITCHEN

Located in Harvard Square and established over 40 years ago, Charlie's Kitchen epitomizes the energy and diversity of its historic neighborhood. Guests enjoy the bustle and cozy booths downstairs or head upstairs for the jukebox and a slightly more hip, intimate setting. All the staples of American cuisine are cooked to order, fresh and hot, including delicious specials and over 15 beers from around the world on draught. Charlie's is a great spot to meet for a drink with old friends, to have lunch with colleagues, or to have dinner with the family.



For more information, contact Jaap Overgaag, President, at (617) 492-9646, [j.overgaag@verizon.net](mailto:j.overgaag@verizon.net)

### ABOUT THE GOGREEN AWARD

The City of Cambridge annually recognizes local businesses and organizations for outstanding practices in transportation, waste reduction and recycling, and energy. The awardees make significant contributions to reducing the greenhouse gas emissions that cause global warming and to meeting the Cambridge Climate Protection Plan goal of reducing those emissions by 20 percent below 1990 levels by 2010.