

**Kimpton's Eco Champions**

Every Kimpton hotel has a dedicated Eco Champion to oversee and support the implementation of eco-friendly practices at the individual hotels. Many of these Eco Champs have a great story to tell, for example:

**Christal White, Eco Concierge at 70 park avenue hotel in New York City**

Christal White helps guests to stay “green-on-the go” while traveling. She moved from New Orleans to New York City after Hurricane Katrina, where she literally watched a sea of her material belongings wash away. Rebuilding her life with her young son in Manhattan, Christal decided to make every effort to minimize her environmental impact and inspire others to do the same. Working at the environmentally friendly 70 park avenue hotel, Christal has claimed the title of Eco Concierge, encouraging guests to experience what she calls the “Big Green Apple.” Whether it is recommending guests hail a pedicab over a yellow cab, or giving guests an eco-friendly guide to shops and restaurants, Christal is trying to make visitors aware that there is a greener way to experience their trip – even in one of the least environmentally sound cities.

Christal supplies guests with canvas bags for their shopping trips (filled with green goodies to start), directs guests to the lesser-know green spaces in the urban jungle including shops and restaurants, and recommends environmentally-savvy activities including events in Central Park, open-air street festivals and even arranges for guests to volunteer with environmentally-driven non-profit organizations. Complimenting the hotel’s eco-friendly amenities and services, Christal offers eco-responsible advice on how guests can offset their travel-related carbon emissions. Even her email signature inspires people to be environmentally-conscious in all aspects of their lives, as it reads: “Please consider the impact on the environment before printing this e-mail.”

**Robert Weland, Chef at Poste Moderne Brasserie in Washington DC**

Harvesting herbs and vegetables from the organic garden adjacent to the award-winning Poste Modern Brasserie, Chef Robert Weland and his staff serve the freshest dishes and also teach guests how to enjoy food in an environmentally-friendly, healthy way. Poste’s Modern American style menu features mouth-watering dishes made up of local, organic ingredients – whatever Robert cannot grow in his self-sustaining garden, he buys from local farmers and producers including grass-fed animals, free-range chickens, and even a long list of organically-produced wines.

Robert not only runs his kitchen in an environmentally-savvy way, he also educates guests on how to select earth-friendly foods to create their own delicious meals at home. From July – November each year, Robert takes small groups of hungry restaurant patrons to Washington DC’s Penn Quarter FARMFRESH market where together they hand-select organic ingredients for a specially-prepared meal to be served later that evening on Poste’s outdoor patio. Robert, a New Jersey native who says his passion for cooking with the freshest ingredients began at a young age, is a graduate of the Culinary Institute of America, and a true Eco Champion wholly committed to EarthCare – he even rides his bicycle to work most days.