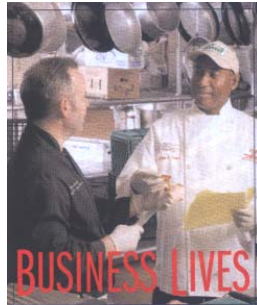


CRAIN'S

NEW YORK BUSINESS

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GOTHAM GIGS
He feeds into the
holiday cheer **P. 21**

BUSINESS LIVES



FOOD PROCESSOR: City Harvest's Keltus Campo (with Project Renewal's Anthony O'Connor) may have to base a menu around a tractor-trailer full of rutabagas.

BUCK LINDS

Hunger's Nemesis

'Everyone will be able to look forward to something, even if it's a chicken'



IN THE MONTHS leading up to Thanksgiving, chef Keltus Campo has a mantra: "Every turkey counts." As the head of agency relations at City Harvest, Mr. Campo makes sure that the 175 soup kitchens in his region have as many provisions as possible. There's never enough—visits to the city's food pantries rose 15% last quarter—but after 14 years on the job, he's learned to be resourceful. ¶ "Everyone will be able to look forward to something, even if it's a chicken," says the 52-year-old Trinidadian. ¶ It can be tricky to plan menus based on donations. One day, Mr. Campo may receive a tractor-trailer full of rutabagas, another day, 1,500 pallets of green bananas. "I have to come up with something simple that's palatable to most people," he says. ¶ Growing up in a family of eight, Mr. Campo wanted to become a nurse like his older sister, but his parents suggested that one nurse in the family was enough. Instead, he came here to attend the Culinary Institute of America. After taking a course in dietary nutrition at LaGuardia Community College and interning as a meal planner for people living with HIV/AIDS, he realized that his mission lay in feeding the hungry.

—HILARY POTKEWITZ