

Preservation Newsletter—September, 2018

Where's a good place to have lunch?

We can grab a bagel and cream cheese on our way in and race home after work to have dinner with our family, friends, and pets, but most of us eat at least one meal a day during work hours. The Werner J. and Gisella Levi Cahman Preservation Laboratory's repeated focus on housekeeping and pest control may lead one to wonder "how do I reconcile the preservation needs of our collections with the need to nourish myself?", or, more succinctly, "where am I supposed to eat lunch?"

1. **Outside the building.** Far outside. Like, another zip code. From tapas bars to halal trucks, we live in one of the most food-dense areas of the country. Why bring food into the building where it could attract insects and rodents or become moldy or smelly? Don't you want to get out, see the sunlight, take a little walk? Aren't you tired of staring at your computer screen?
2. **The building's designated common eating area.** There is a staff lounge where no collections materials are allowed that is open to all Partner staff on the Concourse level of the building. The Facilities staff are aware that food trash is disposed of in that room, so they are vigilant about emptying the bins regularly and keeping the floors as clean as possible (*although it is your responsibility to clean up your own messes and wipe off the table after use!*)
3. **Partner kitchen areas.** A few of the Partners have staff eating areas where no collections materials are allowed. As with the staff lounge, since these are designated food areas, the trash and recycling bins should be regularly emptied and the floors cleaned daily. If you are concerned about pests, consult with Melissa Minaya, the CJH Director of Operations, and she will arrange for Dependable Exterminating Co. to look at your kitchen area during their next visit.
4. **Public and administrative areas where food is being served.** We have events where we serve food or encourage the consumption of outside food. I'm not exactly happy about this—it's too easy for food and drink to end up on top of exhibit cases or in public areas where food is not allowed. But since it's a known risk that is monitored by Facilities and Security staff, we're able to avoid most of the potential dangers.
5. **So long as your organization does not have rules forbidding it—your desk.** Personally, I ignore all preservation best practices and I eat lunch at my desk. BUT—collections materials are not allowed in my office, I don't throw away food trash in my office, I wipe off my desk and vacuum

the floor beneath it daily and use an air gun to blow crumbs from out of my keyboard. *Do not eat at your desk if you have collections materials in your workspace!*

6. **Do not ever eat or drink or bring food or drink into the stacks.** Don't ever throw away food trash in the stack's garbage bins. Not even gum or mint wrappers. The stack bins are not emptied daily and even the smallest morsel of food will attract insects or start a mold outbreak. Are you in the stacks thinking about what you're going to prepare for dinner?—well stop that.

**ALWAYS WASH YOUR HANDS THOROUGHLY AFTER YOU EAT—DO NOT GET SCHMUTZ
ON OUR TREASURES!**

And finally, I will just conclude by saying that the taco shack on the south side of 16th Street between Broadway and Fifth has an amazing pastrami taco, I would not lie to you about this my friends—enjoy!

The Werner J. and Gisella Levi Cahnman Preservation Laboratory