



ENVIRONMENTALLY RESPONSIBLE

WHAT WE DO NOW: *KITCHEN*

- Summer 2020 – Composting – every week we removed 40-50 lbs of food waste from our dumpster through vegetable peelings, egg shells, coffee grinds, etc., meat trim that is not useable for stocks. Every week a farmer would come at no cost and pick up our compost – we filled at least 10 20L home depot buckets per week
- Wash all our plastic recycling
- Summer 2020 all biodegradable or recyclable take out containers – 80% are biodegradable we used to use Styrofoam before 2017. We made the switch to recyclable boxes – now all compostable but more expensive
- Properly sort and downsize our cardboard to maximize space
- We do not turn on equipment until required, we turn it off when not being used – if there is not a function/banquet we now keep the lights/ovens off.
- Repurposing leftovers – stocks, features, soups, sandwiches – within reason
- When we cut steaks/salmon we have off cuts and scraps which we can reutilize to make stews, soups, fishcakes

RJs produce – local company who sells produce, we purchase individually instead of by the case to minimize on the waste. They now also take their cardboard back with them to re-use.

By supporting local farmers as opposed to ordering produce from large food service companies where things are flown from across the world and in a lot of extra plastic packaging. We use reusable bags or bins to cut back on plastic packaging and support local businesses and minimize their carbon footprint.

Buffets – have back up food in the fridge that we will cook if needed we can process that for features – we do not heat up all the food that we have prepped but just in case a group eats more than an average we always have a small amount of back up. Prior to 2019 we were over prepared.

WHAT WE CAN IMPROVE ON, however not in the budget;

- Hand dryers in the kitchen and banquet restrooms \$600.00 per dryer.
- Automated taps in all bathrooms

Chef Blair's suggestions:

- No more plastic ramekins –purchase more ceramic ramekins \$300 value – wasn't able to do this due to COVID19 – used more plastic and take out due to COVID-19

Educate the members – through articles on what we do as green initiatives showing our local support – Facebook pictures / on the website / club times

Golf Operations Carbon Footprint

WHAT WE DO NOW: *GOLF SHOP*

- Properly sort all cans (beer) plastic and paper cups into their own recycling receptacles.
- Cut down on electricity by using one to two banks of lights per day in the curling rink.
- Cut down on Golf Shop lighting behind the counter and on main floor of shop.
- Made the switch from plastic to paper bags, many brought their own.
- Unplug all power carts in the morning to cut power to chargers during the day.
- Utilize bamboo golf tees instead of wood as bamboo breaks down quicker when discarded.
- Turn power and water to Power Cart washing station when fleet starts to roll over late morning

We shall endeavor to continuously focus on reducing waste and provide user friendly products wherever possible and move forward with a safe and environmentally conscience approach to our actions.

