



ENVIRONMENTALLY RESPONSIBLE



WHAT WE DO: *KITCHEN*

- Wash all our plastic recycling
 - Sort and downsize our cardboard to maximize space
 - We do not turn on equipment until required, we turn it off when not being used
 - 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.
- We support local farmers whenever possible and avoid the added burden of transportation and packaging to the environment and the cost of food.

Buffets – have back up food in the fridge that we cook if needed and we can process that for features as needed. We prep extra food that is not heated as a backup to conserve and prevent waste. Prior to 2019 we were over prepared.

WHAT WE CAN IMPROVE ON, WHEN FINANCES PERMIT:

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

CHEF BLAIR'S SUGGESTIONS:

- Purchase more ceramic ramekins (Total: \$300 value per 100 unit). Unfortunately, we had to use more plastic ramekins and plastic products the past 2 years due to COVID.
- Educate our Members – we do this through articles on what we do as green initiatives showing our local support; i.e. Facebook / Website / Club Times

Golf Operations Carbon Footprint

WHAT WE DO: *GOLF SHOP*

- RECYCLE: Sort all cans (beer) plastic and paper cups into their own recycling receptacles.
- ENERGY CONSERVATION: Conserve electricity by using one or two banks of lights per day in the curling rink. Golf Shop lighting minimized behind counter and on shop floor. Unplug all power carts in the morning to cut power to chargers during the day.
- REUSE/RECYCLE: Replace plastic bags with paper bags. Some members bring their own reusable bag.
- COMPOSTABLE: Replace wooden golf tees with bamboo golf tees for easier environmentally friendly composting.

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.