



Where We Started

The property at the front and back of our building was unused with no aesthetically-pleasing qualities.

Actions & Planning

Thought of ways to beautify our property and make it useful to the restaurant. How can we make “beautification” contagious with our neighbors?

What We’re Doing Now

Added hanging flower baskets, a concrete patio, and a flower garden made with reused materials. We also started an herb garden so we can use freshly grown herbs in our recipes!



FOOD FOR THOUGHT

We are planning to create an Urban Garden in the rear parking lot and along the fenceline of our property! The 6’x10’ garden plots will be used to supply fresh herbs and veggies to the restaurant! This is beautification with a purpose.

We served “regular coffee” like most other restaurants.

Researched more responsible brands of coffee.

We chose to switch to the local choice of Alakef, where we purchase fair-trade, organic coffees. Our decaf coffee is made with the Swiss Water Process, which makes it 100% chemical free!

FOOD FOR THOUGHT

After making the switch to Alakef, we have a better tasting coffee. It is a little more expensive, but entirely worth it. Local, organic, fair-trade, swiss water process - enough said. This switch has inspired us to search for other options along the same line. The result? We now offer loose leaf teas that are organic and fair-trade.



Used standard plastic, disposable Heinz ketchup bottles.

Considered better ways to serve ketchup.

Switched to a reusable ketchup bottle.

FOOD FOR THOUGHT

We were using approximately 60 plastic bottles a week. That’s 3,120 bottles a year going into the landfill! By switching to the reusable bottle, all we have to do is wash them. Bottom line? They save us over \$2,184.00 annually in cost!



Our menus were the standard restaurant menu.

Researched options of producing our own menus.

We decided to produce our own menus and print them only on recycled paper (30% post-consumer recycled paper).



FOOD FOR THOUGHT

Deciding to produce our own menus has given us the freedom to add new products and make other important menu changes in a single day! We are researching the possibility of using soy ink in the future.



Before joining the Early Adopter Project, we committed ourselves to being as environmentally-friendly as possible. Here are four major changes we made before becoming Early Adopters . .



1. Installed Low E blinds to keep the sun out and the heat in



2. Started recycling all paper, cans and plastics possible



3. Pre and post composting cut our dumpster useage by two-thirds



4. Switched nearly all to-go packaging from Styrofoam and plastic to all-compostible goods

Where We Started

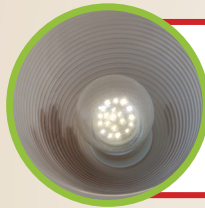
Used 40 Watt Bulbs to light the dining room - in total, this lighting used 320 watts!

Actions & Planning

Looked into LED Bulbs.

What We're Doing Now

Changed to LED bulbs using a total of only 12 watts of electricity.



FOOD FOR THOUGHT

The switch to LEDs was a great step! However, the bulbs we purchased do provide somewhat less illumination, so in the future we will consider buying LEDs with a higher wattage.

Reheated soups using open flame of natural gas stove. Each soup took 15 - 30 min. to reheat, and this was done at least 10 times per day!

Tried using the microwave and purchased more 2 QT. containers.

Purchased a steam boiler, which boils soup quickly using electricity. We also use the microwave to heat up smaller batches of soup at 7 minutes each.

Considered using a steam boiler to make soups.

FOOD FOR THOUGHT

We are now heating up less product and using less energy while keeping the product fresher for our guests!



Used sidewalk salt in the winter to keep sidewalks and parking lot safe.

Looked for alternate ways to keep the sidewalks safe without degrading our natural environment.

Started mixing sand into the sidewalk salt to reduce amount of salt used.



FOOD FOR THOUGHT

While we continue to search for the perfect solution, the addition of sand to the salt has been a great improvement. We cut down our salt useage from 10 bags to 3 bags per year. With our building being only two miles from Lake Superior (and on a hill) this significantly reduces our impact.



The Tree of Human Needs

