

## A GROWING COMMITMENT:

The Cave B Inn & Spa Sustainability Committee meets on an ongoing basis to review practices, to keep abreast of evolving green technologies, and to implement plans to keep us moving toward ever-greater sustainability property-wide.

## GREEN PARTNERS:

Supporting businesses that share our green values:

-  Evergreen Escapes
- PFL Printing
- Green Glass Company
- Ovenell Farms



## Cave B Inn & Spa Guide to Sustainable Practices



## SUSTAINABILITY:

“...of, relating to, or being a method of harvesting or using a resource so that the resource is not depleted or permanently damaged.”

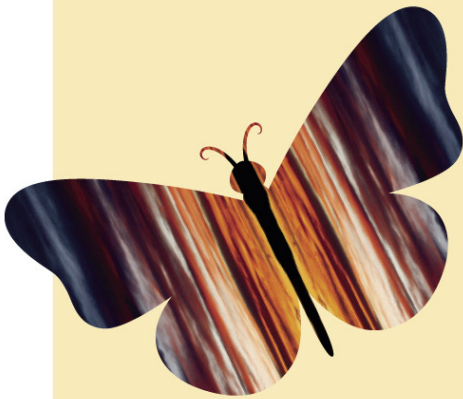
## Cave B Inn & Spa Building & Construction

In Cave B Inn's Cavern Rooms, geo-thermics are used to heat and cool the building. The water coming from the deep well is 72 degrees year round; that temperature is utilized in the HVAC system for the building, reducing the need for electric power. The decision to use this system was made in the architectural design stage of the building process.

Salvaged flooring is used for the Cave B Inn lobby and Tendrils Restaurant.

A local iron smith created the grand lobby chandeliers in Cave B Inn from recycled farm machinery.

Trellis poles in the pool area of Cave B Inn are reused Grant County telephone poles, made available when the county undertook a pole-replacement process in 2007.



## Cave B Inn & Spa, Cave B Estate Winery

Cave B Estate Winery recycles a portion of its bottles to The Green Glass Company, which turns them into glasses and goblets. Other wine and liquor bottles from the winery and Tendrils Restaurant are offered free to area artists for creative re-use. Each harvest season, over 100 tons of winery by-product are recycled as feed for local dairy cows.

Cave B's on-site orchards and organic chef's garden provide fresh fruit and vegetables for our Tendrils Restaurant.

Tendrils Restaurant buys locally and selects vendors based on sustainable practices. We use humanely raised dairy products and fair trade oils, coffees, teas & chocolate.

Used cooking oil from Tendrils is converted into Bio Diesel.

Cave B Inn's swimming pool utilizes a saline water purification system, which eliminates the need to add chlorine.

For all events, Cave B Inn uses reusable cutlery, dishware and linens, as well as bulk containers for condiments, instead of individual condiment packets.

Cave B Inn provides all in-room shampoos and soaps in refillable bulk containers, rather than in disposable plastic bottles.

Our primary vendor for printed materials, PrintingForLess.com, is a 100% wind-powered facility that employs recycling, soy-based inks, and Forest Stewardship Council (FSC) Chain of Custody Certification.

