

Olde Mill Inn

Sustainability for Greener Meetings

The Olde Mill Inn and the Grain House have embarked upon a path to a healthier and more sustainable environment through initiatives for the well-being of their customers and employees.

- ❖ **Laundry:** an on-site ozone laundry system is used for the white wash (bed linens, towels, etc.) This technology conserves energy and kills bacteria 3,200 times faster than chlorine bleach, while leaving linens clean and fresh. The process is completely biodegradable and releases no detergents, bleach or harsh chemicals into the environment. High-efficiency clothes dryers reduce energy consumption.
- ❖ **Hot Water:** high-efficiency boilers supply hot water to the banquet kitchen and to the Grain House Restaurant.
- ❖ **Recycling:** paper, metal, glass and other materials are recycled.
- ❖ **Lighting:** large-scale changes to energy efficient lighting in the public spaces of the building have cut electrical power usage in these areas by approximately 90%.
- ❖ **HVAC:** Piro occupancy sensors adjust heat and air conditioning to conserve energy in rooms that are not being used.
- ❖ **Demand Response Program for Electricity:** the Olde Mill Inn has committed to reducing or turning off non-essential electrical items during periods of peak demand.
- ❖ **Cleaning:** environmentally friendly cleaning products are used for most cleaning tasks throughout the property.
- ❖ **Grain House Restaurant:** local and organic produce and meats are used whenever possible. A new Grain House mini-farm on the property supplies farm-to-table vegetables, fruit and herbs for the restaurant, and a composting system will be added. Cooking oil is recycled. No Styrofoam food packaging is used at the Grain House.
- ❖ **Energy-saving Windows:** windows are being replaced with energy-efficient windows in the hotel as part of a phased program.