



Maryland Green Registry MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

Vancheries Union Avenue Cafe

419 North Union Ave.
Havre de Grace, MD 21078
(410) 939-1468
www.vancheries.com
Restaurant
Member since July 2011

Management and Leadership

Environmentally Preferable Products and Services

Vancheries features its own vegetable and herb gardens which are used to supply the restaurant's kitchen. Not only do we end up with a superior product, but no petroleum is needed for delivery or processing!

Environmentally Preferable Purchasing

Food is purchased locally when at all possible. In addition, local businesses are used for non-food supplies and equipment.

Environmental Restoration or Community Environmental Projects

Our chefs continually use our "specials" menu to educate customers to dishes that feature local fruits and vegetables. The kitchen garden is tended by employee volunteers, assisted by community volunteers. It's a wonderful thing to see local retirees working alongside our young servers to grow produce for this small community café.

Waste

Recycling

Vegetable waste is composted and used as fertilizer in the restaurant's kitchen. We also recycle the following:

*150 pounds of cardboard/week
50 gallons kitchen grease/month (sold to a bio-fuel company)
50 pounds glass/week
50 pounds of plastic bottles/week*

Hazardous Waste/Toxic Use Reduction

Natural cleaning supplies are used whenever possible. For instance, vinegar is used to clean the grill instead of the very toxic commercial grill cleaners.

Energy

Energy Efficiency

We continue to improve the building we rent. Part of it was built in the 1880's and the rest in 1943. Caulking, insulation, and weather stripping help improve the energy efficiency of the restaurant.

Transportation

Employee Commute

By hiring local workers we've all but eliminated commuting by employees. Most of our employees walk to work.

Water

Water Conservation

Dishwashing is probably the largest water use in the kitchen. Three compartment sinks allow us to use a minimal amount of water while washing dishes in a very sanitary manner.

New low-flow toilets are used in our restrooms.



Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.

Learn more at www.green.maryland.gov/registry

