



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.

Garden and Garnish, Inc.



4282 Main St.
Trappe, MD 21673
410-820-5169
www.gardenandgarnish.com
Catering
Member since June 2019

Management and Leadership

Environmentally Preferable Products and Services

We use compostable disposables when not utilizing our china and silverware. We do not use Styrofoam.

Environmentally Preferable Purchasing

In season, we grow organic vegetables, fruits and herbs that we utilize in our kitchen, which greatly reduces our carbon footprint. We support local farmers and watermen by purchasing their products. We are proud members of the True Blue Program and pledge only to use Maryland crabmeat (that is why our crab cakes taste so good!)

Environmental Restoration or Community Environmental Projects

Garden and Garnish was a proud sponsor of the Habitat Restoration/Invasive Plant Removal Project that took place at the Bay Street Ponds in Easton, Maryland on March 13, 2019. This project was initiated by the University of Maryland Extension Office and the Talbot County Master Gardeners. The owners of Garden and Garnish, Inc. gave hands-on support by actively participating in the invasive plant removal and also feeding approximately 30 volunteers throughout the day.

Waste

Recycling

We recycle plastic, glass, aluminum and steel, not just from our facility, but also from our catered events. We do not have curbside recycling, so we take

a trip to our local recycling center about once a week. We also save and return egg cartons to be reused by our local egg vendors.

Composting

We compost all vegetable and fruit scraps generated in our kitchen facility, which amounts to about a 5-gallon bucket a day. We also compost our lawn and garden refuse like leaves, pulled weeds and grass. In turn, we use the compost we create on our own gardens, thus perpetuating a carbon-friendly sustainable system.

Energy

Renewable Energy

We have solar panels on our facility which generate on average about 30% of our energy needs.

Transportation

Employee Commute/Customer Travel

Our employees carpool to catering events when able to.

Water

Water Conservation

We capture rainwater in six 50-gallon rain barrels placed on our property. We use this water to water our herb, vegetable and pollinator gardens. The 300-gallon supply, that is replenished each time it rains, sustains us enough that we do not need to use faucet water to water the gardens. The gardens are exclusively watered by rain water.

Environmental Certification Programs, Awards, and Other Activities

- Our property is Bay Wise Certified by the University of Maryland Extension Master Gardener Program and boasts a butterfly garden and ¼ acre of wildflowers and sunflowers.*



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

Learn more at green.maryland.gov

