



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.

Pearlstone Center



Pearlstone
Center

5425 Mt. Gilead Road
Reisterstown, MD 21136
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www.pearlstonecenter.org

Farm, education, and retreat center

Member since February 2017

Management and Leadership



Environmental Restoration or Community Environmental Projects

In 2016, as part of Pearlstone's Community Sustainability program, the Center launched the Pearlstone Sustainability Coalition. Volunteer members of the Coalition include representatives from Baltimore region synagogues, institutions, non-profits, private sector, and individuals. The Pearlstone Sustainability Coalition created a strategic dashboard for fiscal years 2017-2018 below.



Waste

Composting

Kitchen and food waste is composted on site, approximately 15,000 pounds a year.

Energy

Energy Efficiency

- *In 2016, all of Pearlstone's lighting was upgraded to LED. This is saving Pearlstone about 65,000 kWh/year.*
- *The lightshelves in the new dining room at Pearlstone serve to block sunlight and reduce the amount of air conditioning and heating needed for that room.*
- *The new building automation system, installed in 2016, is designed to help schedule the heating and cooling of rooms more efficiently.*
- *Occupancy sensors have been placed in the main rooms and hallways throughout the conference center. They sense when a place is occupied so that the room will only be heated and cooled when necessary.*
- *The new addition to the conference center built in 2009 contains geothermal heating, a source of heating using the heat naturally found in the earth to help heat the building.*

Renewable Energy

In 2014, a solar water installation was built to provide hot water to the kitchen. It is saving Pearlstone about 30% in propane usage.

Water

Water Conservation

- *Utilized throughout the Pearlstone farm is a drip irrigation system for watering plants efficiently without wasting water.*
- *Faucets throughout the building and lodge rooms have aerators which reduce the amount of water flowing from the faucet to conserve water.*

Other

Sustainable Food Policies

- *Pearlstone created an Ethical Food Policy in 2016. Pearlstone is committed to nourishing our guests in body, mind, and soul. Our food honors the bounty of the seasons, the traditions of our ancestors, and the integrity of sustainable*

agriculture. We provide 100% consciously sourced, wholesome, delicious food inspired by crops grown on our farm and prepared with love and care.

- In 2016, Pearlstone made significant progress in sourcing items directly from the farm and providing food to community members. In 2014, Pearlstone implemented a CSA with food grown on the farm for community members. While this was fantastic for the community members who had shares in the CSA, there was less food available from the farm for cooking in the dining hall. In 2015, Pearlstone implemented a Shmita year and let the land rest. Simultaneously, Pearlstone began hosting a CSA at local Jewish Community Center (JCC) by partnering with a nearby organic farm. In 2016, Pearlstone once again hosted CSAs at the two local JCCs. In 2016, the vast majority of produce from the Pearlstone farm was used in the Pearlstone kitchen. The remainder, we donated or sold at the CSA drop-off points.*

Maryland Green Travel

The Pearlstone Center has been a partner of the [Maryland Green Travel](#) program since March 2011.



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

Learn more at green.maryland.gov

