



AT MINE + FARM, OUR GOAL IS TO CONTRIBUTE
TO THE WELL-BEING OF THE PLANET AND
ENCOURAGE CONSCIOUS CONSUMPTION

SUSTAINABILITY PRACTICES AT MINE + FARM

IN THE KITCHEN

- Fresh veggies, herbs, and fruit from the Mine + Farm gardens are seasonally used in our breakfast juices and meals.
- Produce, breads, dairy, and meats are locally sourced from sustainable suppliers.
- Food waste from the kitchen goes to our flock of hens who lay the eggs for M+F.
- All “to go” wares are made from recycled materials and are biodegradable.

ON THE PROPERTY

- Our filtered water system (for both sparkling and still water) eliminates the need to use plastic and aluminum.
- Solar Arrays with 92 panels provide the vast majority of our electricity.
- We use local, eco-friendly bath and cleaning products in refillable dispensers.
- Bedding linens in guest rooms are sourced from a Climate Neutral Certified partner in California.
- We provide guests an on-demand amenity cabinet to encourage conscious consumption.
- We encourage guests to make sustainable choices through recycling bins, water conservation messages, local producer education, and energy reduction practices.
- We source recycled materials for all signage and create them on-site.
- We have a no-use policy of pesticides or poisons.
- Prioritization of planting indigenous flora and fauna and landscape is designed to encourage bird diversity and nesting.
- Utilization of an electric utility vehicle for site transportation and grounds maintenance.
- Egg laying chickens are only fed organic foods.