

HOW GREEN IS THE DOG? ...VERY!

Here are some of our GREEN ideas that we have done, maybe you can take these ideas home and to work.

- our new wine list focuses on our own backyard, the Niagara region, which produces some very exceptional wines that do not travel half-way around the globe to get here. We can also easily visit them.
- we buy our bottled water in glass from Caledon, Ontario which has a recycling program. This water does not have to travel half-way around the globe to get to us.
- our coffee is 100% organic, “Fair-Trade” bought from Green Mountain Roasters in Vermont. Fair Trade means Coffee bean farmers in central America are paid “*fair market price*” for their beans, and not below.
- all the vegetables we serve are 100% organic and most are locally grown. This decision enhances our food quality and reduces carbon emissions from transportation as well as reduces pesticide use that flows down into the food chain. See menu front.
- we divert our roof-top rainwater into reservoirs for our flowers & gardens, saving having to tap into our city water resources.
- our used cooking oils are recycled and transformed into Biodiesel fuel.
- all of our outdoor lighting has been changed to dimmers, timers and ‘green’ bulbs.
- our indoor lights are all low-watt bulbs with dimmers. Bathrooms and storage rooms have motion sensors that automatically shut off when unoccupied.
- we have reduced our use of plastic and switched our plastic bags to bio-degradable.
- our take-out containers are post-consumer, recycled fibre & bio-degradable.
- our menus are made from post-consumer, recycled paper. Soon to be hemp!
- our cleaners, soaps and machine detergents are safe, natural, eco-friendly formulas.
- we have implemented energy-saving and water-saving programs for all our staff to follow such as shut-down procedures for appliances during down times and the use of lighting only when necessary throughout the restaurant and all outside areas.

- we compost all our food waste which reduces our garbage waste and land fill waste and transportation costs.
- we recycle all our plastics, paper and glass.
- our new roof-top garden provides a seasonal supply of organic herbs.
- we switched all our condiments including jams to re-useable, fill-up containers, ridding throw away bottles and packaging.
- we have worked with our suppliers to limit their packaging on the goods we buy.
- our serviettes, napkins & toilet paper are made from post-consumer, recycled unbleached paper & our beer coasters are reusable, post consumer fibre. All our office paper is post-consumer, recycled, unbleached paper.
- our chef personally shops with “green bags” instead of boxes and plastic bags for the Black Dog’s groceries. Yay Woody!
- we have installed flush control devices in all washrooms to minimize water use.
- we use soy-based ink to print our menus.
- introducing a vegetarian menu reduces a multitude of pollutants associated with meats.
- we encourage our staff to take our ideas home to their family and friends.
- we entice our staff to car-pool to work, bike or take transit.
- we changed our candles from petroleum-based to 100% clean-burning, soy-based.
- all our staff uniforms shirts are made from hemp and bamboo fibre, saving thousands of gallons of water and pesticides and acres of valuable farmland

...Lots more to come.

For really great web sites that can help you and your family go green, save money and feel great about it see:

davidsuzuki.org

sustainablespirit.org

helpsaveourplanet.com

earthteam.net- for our youth

climatecrisis.net- An Inconvenient Truth

greenbelt.ca – about the greening of Ontario

greendimes.com – saves trees, rids you of junk mail

algore.org- support and all volunteer, grass roots effort

