



1 February 2019

Sustainability Plan

As an organization promoting faith, education and renewal in God's creation, we've been discerning how to make Caroline Furnace a more environmentally sustainable organization. It is our aim to continue seeking ways to better serve the Lord and our communities in ways that are feasible for our staff, meaningful to our retreat groups, and educational to our campers and students. Here are some ways we would like to improve our relationship with the Earth and promote creation care:

Some of our current practices include waste reduction, property and facility improvements, and "unlittering":

To reduce waste, we have back-of-kitchen recycling bins in Moyer Lodge and recycling bins available to on-property retreats. We run a "scratch kitchen" in Moyer Lodge, meaning we order ingredients in bulk and minimize processed foods. We sell all unwanted metal as scrap, including aluminum and tin cans, which leads to reduced waste *and* additional revenue.

Property and facility improvements include the updates to our Wastewater Treatment Plant this winter, as well as use of a solar powered composting toilet at the swimming area, addition of an herb garden at Moyer Lodge, and use of our Tree Farm for surface water management near the lake.

We believe in leaving things better than we find them and live this out through the Bread Tag Club – our community building and educational tool that reminds us to clean up litter and microtrash wherever we are, and to leave others better than we find them by treating them kindly and sharing God's love. We also sponsor an Adopt-A-Highway section of Camp Roosevelt Road and work with interested user groups to keep our road clear of trash.

However, we have a lot of opportunity for growth in our sustainability practices. We look forward to implementing the following goals for 2019 and beyond:

*Caroline Furnace Staff
and Board of Directors*

For questions and to learn more, go to www.CarolineFurnace.org



2019 Goals:

- Reduce kitchen waste by finding a productive use for food scraps – We are working to partner with a local farmer who can feed scraps to his pigs and chickens. Note: No composting on-site due to bears, and we are ineligible for pick-up from any commercial compost facilities.
- Reduce use of single use plastics
 - Replace Home in the Woods plastic utensils with metal, then wash upon return
 - Order condiments, jellies, and yogurt in bulk and put in reusable containers
- Add group recycling at Moyer Lodge and Buttonwood Lodge and better educate groups on what can and can't be recycled in Shenandoah County
- Use handmade, natural hand soaps and lotions from Thistle Farms at Buttonwood Lodge and the Farmhouse
- Encourage our distributors to source food locally for things we can't grow ourselves (example: Winchester apples), and to minimize plastic packaging (example: cardboard egg crates)
- Offer a "Simplicity Meal" for retreat groups, where money saved is designated toward ongoing sustainability projects at camp
- Stock more local and handmade camp store items for summer campers and retreat groups
- Install timer based light switches and LED nightlights in all of our facilities
- Research and seek funding for water bottle stations in meeting facilities

Other Goals:

- Attract pollinator species
 - Add more bat boxes and birdhouses
 - Grow pollinator gardens in key drainage areas, which will also lessen mowing
- Create a garden in the field northeast of the Farmhouse, to begin our Field to Fork program
 - Grow produce for the salad bar and vegetarian dishes, pumpkins for Fall Fest, and flowers for Fancy Thursday and retreat groups
 - Use our new garden for education and discussion with our camper families, school groups, and retreat groups on topics such as home gardening, local sourcing, foodscaping, foodsheds, and eating seasonally
 - Offer "Field Food" to camper families on Fridays in exchange for a free will donation
 - Connect with a local nonprofit to donate excess produce