

SUSTAINABLE PITTSBURGH RESTAURANTS: *Raising the Bar*

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Big issues are on the rise today that are changing the way restaurants think about the way they operate. Food waste, industrialized farming methods, declining fish stocks, genetically modified crops, food safety, and working standards are just some topics of concern. Many chefs and restaurants are rising to the challenges and innovating ways to be environmentally and socially responsible.

The Sustainable Pittsburgh Restaurant program helps restaurants adapt with these changing times to become more sustainable in their operations and to be a positive influence within their communities and their industry. In return for demonstrating best practices, restaurants that achieve the Sustainable Pittsburgh Restaurant designation are rewarded with recognition and receive

assistance to implement even more sustainable improvements.

The nearly 70 restaurants that have earned sustainable designation can be found demonstrating their commitment to sustainability each day. Following are unique projects undertaken by two of these restaurants. Their work demonstrates commitment to the future of their businesses, neighborhoods, their industry, customers, and our Pittsburgh region.

To learn more about and support these and the dozens of other Sustainable Pittsburgh Restaurants, visit www.sustainablePGHrestaurants.org.



SPIRIT COMMUNITY BUSINESS GARDEN

Opened in April 2015, Lawrenceville's Spirit strives to be "More than just a nightclub and a pizzeria, but also a community place," according to co-owner, Tom Barr. So far, they're on a great track. Not only does Spirit offer delicious seasonal pizza made from scratch, amazing Saturday and Sunday brunches, and a place to showcase guest chefs, you can also find art installations, well-curated DJs, bands, and dance parties that bring life to the neighborhood.

Spirit became a recognized achiever among the growing Sustainable Pittsburgh Restaurant community in March 2016 by earning Gold Plate designation. Already demonstrating high sustainability performance, they were ready to take it a few steps further with the development of a community business garden on the empty lot adjacent to their building. "In addition to wanting some extra space to grow all that we could for our pizza and cocktail menus, we wanted the garden to be a vehicle to help build the community, to provide a gathering place for people and a place for local businesses to grow - all the while beautifying a vacant lot," says Tom.

Unlike a typical community garden designed for residents, this unique spin provides plots for Lawrenceville businesses residing in the 10th Ward to garden, a mural for artists to share their works, and a place for the community to gather. Reclaimed wooden planters line the perimeter of the lot where businesses grow flowers, produce, and herbs as inputs for their products. Local mural artists' works are featured on an eye-catching display along the side of Spirit's building facing the garden, with future plans for the installation of a greenwall frame. Reclaimed large wooden spoons are scattered throughout the garden, acting as tables for community events where local food vendors, bands, and fun activities can be found in warmer months.

The garden's inception blossomed from ideals of building community, growing together, and sustainability. It was made possible through the collective efforts of hands-on work by 10th Ward business gardeners; seedling discounts provided by City Grows; discounts and donations of soil, Bobcat use, and personal time of Cavacini Landscaping; support of Lawrenceville Corporation; and financial assistance from the Sustainable Pittsburgh Restaurant program.

This Spirit Community Business Garden is open to the public for all to enjoy. Everyone is welcome to come see what's growing.

The Upper Lawrenceville businesses that are part of the Spirit Community Business Garden:

- » *52nd Street Market
- » Allegheny Wine Mixer
- » *B52
- » Butcher on Butler
- » Butterwood Bake Consortium
- » Caffè d'Amore
- » Calligramme
- » City Grows
- » Cure
- » Duncan St. Dinners
- » Green Sinner
- » Hop Farm
- » *Spirit
- » Una Botanicals
- » Von Walter & Funk

*denotes Sustainable Pittsburgh Restaurants



PITTSBURGH JUICE COMPANY'S BENCHMARK COMPOSTING SYSTEM

Open since February 2014, Lawrenceville's Pittsburgh Juice Company (PJC) has always put sustainability at the forefront. The store is stocked with delicious, organic, fresh-made juices in a wide variety of flavors and features house-made snacks prepared from the leftover pulp. PJC even offers a bottle return program and five-dollar shelf to their customers where juice nearing its expiration date can be purchased at a discounted rate.

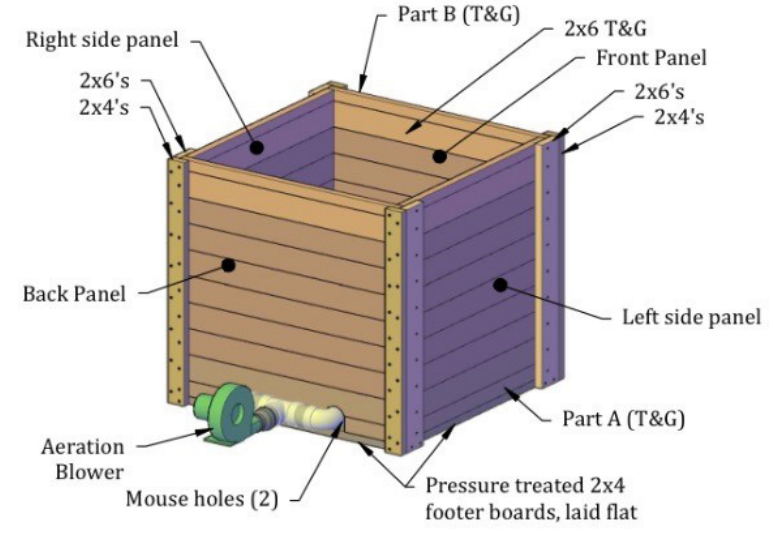
With their latest project, PJC is taking the commitments demonstrated with a Silver Plate Sustainable Pittsburgh Restaurant

designation a big step further with an in-house system to compost the organic waste stemming from juice production. "It's an ingrained value," states Pittsburgh Juice Company owner Naomi Homison. "To not be wasteful is how we were raised."

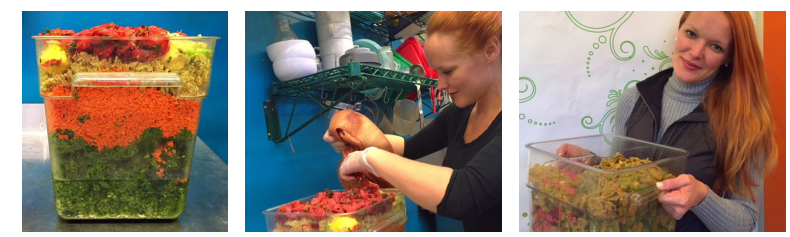
This permanently constructed, fully-designed setup is used to responsibly manage six to eight cubic yards of food waste produced on-site each month. According to Naomi, her goals are, "To eliminate the food waste previously going to landfill and be

able to provide a valuable product from it." Through this three bin compost system, the pulp that results from the juicing process is turned into a high quality, nutrient-dense organic fertilizer that can be used to improve soil, grow future crops, and improve water quality, all the while reducing PJC's waste and reducing their greenhouse gas emissions.

An in-house composting system like this has long been a dream for Pittsburgh Juice Company and has recently been made real by a team of dedicated individuals. The team at Pittsburgh Juice Company is solely responsible for construction using supplies purchased from local small business, Paul Lumber. Lawrenceville Corporation provided generous support throughout the process, along with financial support for the project by the Sustainable Pittsburgh Restaurant program.



A rendering of one of three bins in Pittsburgh Juice Company's Benchmark composting system.



Pittsburgh Juice Company owner, Naomi Homison, with pulp heading for compost.



A 501(c)(3) nonprofit, Sustainable Pittsburgh's mission is to affect decision making in the Pittsburgh region to integrate economic prosperity, social equity, and environmental quality as the enduring accountability, bringing sustainable solutions for communities and businesses. The Sustainable Pittsburgh Restaurant program is one of a suite of sustainability performance programs designed to assist many types of organizations in achieving their sustainability goals.



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