



Awarding Environmental Excellence in 2011

The NPS has announced the recipients of the 2011 Environmental Achievement Awards, honoring the outstanding accomplishments of eight concessioners for a variety of sustainability initiatives. Five concessioners were presented with awards, and an additional three were recognized with Honorable Mentions.

WINNERS OF THIS YEAR'S AWARD ARE:

- The Crissy Field Center located at Golden Gate National Recreation Area, recognized for their sustainable remodel of a 7,200 square foot educational facility;
- Xanterra Parks and Resorts Grand Canyon Railway located at Grand Canyon National Park, recognized for the conversion of their steam locomotive to a 100% clean burning waste-vegetable oil engine;
- Xanterra Parks and Resorts located at Grand Canyon National Park, for their continual improvements in environmental stewardship through their comprehensive Environmental Management System (EMS);
- Golf Course Specialists located at the National Mall and Memorial Parks, recognized for obtaining Audubon Cooperative Sanctuary Program (ACSP) certification and instituting management

practices which resulted in reduction of chemical use, water use, greenhouse gas (GHG) emissions, and increased use of alternative non-synthetic chemicals; and

- Delaware North Companies Parks and Resorts located at Yosemite National Park in recognition of their extensive recycling program which diverted 215 tons of organic food waste.

CONCESSIONERS RECOGNIZED WITH HONORABLE MENTIONS ARE:

- Guest Services, Inc. located at Rock Creek Park, who were recognized for their sophisticated manure storage facility constructed from sustainable materials;
- Xanterra Parks and Resorts located at Yellowstone National Park, for the development of an elaborate system used in evaluating the products and services utilized and offered at their retail store; and

- Xanterra Parks and Resorts located at Zion National Park, for their dramatic fleet reduction resulting in a 55 percent reduction in fossil fuel usage and a reduction of almost 57,000 pounds of GHG emissions.

To view the entire write-up for each Environmental Achievement Award Winner and Honorable Mention, please visit the NPS Commercial Services website at <http://concessions.nps.gov/news.htm>.

In addition to being recognized by the NPS, Xanterra Parks and Resorts Grand Canyon Railway and Golf Course Specialists Inc. also received recognition from the Department of Interior (DOI) as winners of the DOI Environmental Achievement Award. For more information about the DOI Environmental Achievement Awards please visit www.doi.gov/greening/awards/2011/env2011awards.html

Antelope Point Marina Goes Above and Beyond at Glen Canyon

Antelope Point Marina is located on the southwest shores of Lake Powell in Glen Canyon National Recreational Area. This concession-run marina provides numerous activities for park visitors, ranging from renting state-of-the-art houseboats or simple kayaks to dining at the world's largest floating restaurant. But marina staff didn't stop at visitor services, they are also going the extra mile for the environment and making Antelope Point marina like no other.

Running an environmentally friendly business is a big priority for Antelope Point, especially given the recent challenges the area is experiencing with dropping water levels. The following are just a few of the innovative solutions being developed and implemented at the marina in the areas of resource conservation, waste reduction, and environmental purchasing.

RESOURCE CONSERVATION:

In order to reduce fuel use and the production of greenhouse gas (GHG) emissions, Antelope Point Marina has retrofitted a number of its operations to run on renewable energy. A geothermal cooling system was installed to cool marina buildings and produce ice onsite. This system has eliminated the need for 23 refrigerant-based air conditioning systems and the need for frequent trips to town to purchase ice by passing 40 degree Fahrenheit water from Lake Powell through a propylene glycol heat exchanger. In addition, solar panels were installed on all golf carts to power radios, as well as on some boats to power smaller electronics, like televisions and radios, as well as lighting.

In addition to utilizing alternative sources of energy, the concessioner has worked to minimize the amount of energy and water being used.



Houseboats are equipped with generators that reduce carbon monoxide emissions and utilize LED lights, Energy Star appliances, and/or compact fluorescent lighting; restrooms have waterless urinals, low-flow toilets, and low-flow sinks; and motion sensing lights are used in almost every facility.

continue to next page

Muir Woods Trading Company Gives a Fresh, Local Spin to Food

Muir Woods Trading Company prides itself on the motto of “responsible retailing and sustainable food service”. It is clear that this motto is taken to heart and put into practice at the concessions operation at Muir Woods National Monument. Muir Woods Trading Company is a leader in innovative foodservice, striving to serve fresh and healthy foods in addition to making their entire foodservice operation, from building materials to silverware, sustainable.

BUYING LOCALLY AND SERVING FRESH FOODS

Being a leader in sustainable food service requires Muir Woods Trading Post to think and operate on local, organic level. This includes supporting local farmers and businesses by offering fresh sandwiches and salads made with all local ingredients; providing local organic breads, cheeses, and pastries; offering organic fruits and vegetables from surrounding farms; and purchasing local meats that don’t have harmful additives, pesticides, or hormones. Purchasing locally-produced items puts more money into the local economy and reduces GHG emissions and energy waste because of the shorter distances that food must travel. In addition to the environmental benefits, purchasing locally-produced items also ensures that the foods being offered are in-season and are therefore

more flavorful, have more nutrients and fewer preservatives, and cost less to purchase.

SUPPORTING SUSTAINABILITY INITIATIVES

Muir Woods Trading Post knows that being a sustainable food service operation isn’t just about the food, it is also about how you design and operate your business. As such, Muir Woods Trading Post incorporated a number of sustainable initiatives into the development of their concession operation, including:

- Using salvaged and sustainable materials to build the cafe and store (e.g., counter tops made from recycled wine and beer bottles, cafe tables made from salvaged fir trees and sealed with non-toxic coating, and a cafe floor made from recycled cork and old tires);
- Providing compostable forks, knives, cups, and spoons that are made from potatoes/corn;
- Not using lids or straws which eliminates tons of trash each year;
- Reusing food supplier boxes several times, or having foods delivered in reusable containers;
- Using non-toxic, biodegradable cleaning products;
- Utilizing an “Easy as 1-2-3” trash disposal system that helps recycle and compost nearly 90% of generated waste; and



- Transporting compostable items to local farms or to San Francisco Composting using a natural gas powered van and/or hybrid SUV.

Implementing sustainable foods practices is not always easy. Purchasing organic, natural, or sustainable foods and materials can be more expensive, and shorter growing seasons can make sourcing local foods more difficult in the winter months. Given these challenges, it is increasingly important to recognize and learn from those who, like Muir Woods Trading Company, have successfully overcome them. The concessioner’s innovation and creativity in providing sustainable food services is recognized and applauded. For more information visit www.muirwoodstradingcompany.com/.

ENVIRONMENTAL PURCHASING:

To further conserve resources, Antelope Point staff seek to purchase environmentally-preferable alternatives whenever possible, including: Recycled content hand towels, retail bags, calendars, notebooks, post-cards and polyethylene terephthalate (PET) carpet made from recycled water bottles; biodegradable cups, silverware, straws, to-go boxes, coffee cups, napkins and various cleaners; and locally-produced bamboo t-shirts and other all natural, hand-made clothing as well as handcrafts, books, postcards, and beer.

WASTE REDUCTION:

Marina operators have also successfully reduced the amount of solid waste produced onsite by using bulk soap dispensers, purchasing supplies in bulk, providing visitors with reusable

shopping bags, and encouraging visitors to reuse cups by offering free refills for a year—that could be a lot of refills!

Antelope Point Marina is big in a lot of ways, including concessioner dedication to preserving and protecting Lake Powell, Glen Canyon National Recreational Area, and the environment as a whole!! For more information on the marina, visit www.antelopepointlakepowell.com/.



NPS HEALTHY FOODS INITIATIVE

In April, the NPS announced a major new service-wide initiative to provide healthy and sustainable food options to all national park visitors. The goal of this new initiative is to ensure that park visitors have access to healthy, sustainable, and high-quality food at reasonable prices, while reducing the overall impact on the environment. This initiative will also serve to educate visitors and potentially influence the choices they make after they leave the parks.