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## **GREEN MOUNTAIN INN GETS FRESH**

### **Classic Vermont Inn celebrates local producers, honors Vermont growers by joining Vermont Fresh Network**

STOWE, VT – One of Stowe’s oldest inns has gotten fresh and gone green. The Green Mountain Inn continues to honor its’ Vermont heritage by joining the Vermont Fresh Network. Through partnering with local farmers and food producers to supply the Inn’s restaurants with native ingredients the hotel is helping strengthen and preserve the state’s agriculture base so closely associated with Vermont’s unique identity. The decision to “go local” is just one part of the Inn’s long-term sustainability master plan to incorporate green practices into the hotel’s day-to-day operations.

Says Innkeeper Patti Clark, “The name ‘Vermont Fresh’ says it all. The freshest, highest quality, ingredients - all grown or produced right here in Vermont. Customers have long recognized the Vermont brand means quality. Here at the Inn diners are now offered food choices that have meaning, value and represent a true taste of Vermont. Eating locally and well benefits everyone.”

The Vermont Fresh organization is a statewide based nonprofit network devoted to supporting local farmers and food producers by linking them with chefs, restaurants and consumers as outlets for their products. Both the Green Mountain Inn’s Main Street Dining Room and Whip Bar and Grill now feature Vermont items on their menus.

Says Green Mountain Inn Director of Food and Beverage, Steven Truso, “The biggest benefit of Vermont Fresh is dealing directly with the people who produce the food. Because we know where our products are coming from, we know we’re getting the freshest, highest quality items possible. At the same time we’re helping supporting local communities and keeping farmlands open.

Truso says the Inn has added several dining items which feature local products and plans to further expand its menu to include even more Vermont offerings later this fall. Among the Vermont Fresh items featured at the Inn are products from Misty Knoll Farm in New Haven, Grafton Village Cheese, Vermont Butter and Cheese Company in Barre, and Pete’s Greens in Craftsbury. Some of the Inn’s suppliers, such as the Mansfield Dairy, are located right in Stowe just down the road from the hotel.

For Truso, whose mother's family were all Vermont farmers, membership in Vermont Fresh brings the Inn's cuisine full circle. "My grandparents grew everything themselves and made their own cheese. The Vermont Fresh products taste like what I remember food tasting like as a child."

Says Clark, "Buying local through Vermont Fresh makes sense in so many ways. Guests enjoy an authentic Vermont dining experience; independent suppliers who are so key to the Vermont way of life are able to realize a sustainable living, and the procurement process between the Inn and our producers is based on personal relationships which is a cornerstone of the Vermont way of doing business."

Membership in Vermont Fresh, says Clark, "is a key piece of the Inn's objective to function as an eco-friendly business and lessen the environmental impact of our operations. Reducing transportation distances and costs to and from our suppliers creates efficiencies and minimizes our carbon footprint."

Other sustainability efforts being undertaken at the Inn include an extensive property-wide recycling program, measures to reduce harmful chemicals and waste, and future plans to seek alternative energy sources.

Located in Stowe village the historic Green Mountain Inn has been providing country lodgings to its guests for 175 years.

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