



Maryland Green Registry MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

Garden and Garnish, Inc.



4282 Main St.
Trappe, MD 21673
410-820-5169
www.gardenandgarnish.com
Catering
Member since June 2019

Management and Leadership

Environmentally Preferable Products and Services

When not utilizing our china and silverware, we use earth friendly disposable alternatives including paper, compostable products made from corn resin and bamboo.

Environmentally Preferable Purchasing

In season, on premise we grow organic vegetables, fruits and herbs that we utilize in our kitchen, which greatly reduces our carbon footprint. We recently doubled our vegetable growing area to 2000 sq feet; this is in addition to our large herb garden, butterfly garden and ¼ acre meadow. We also support local farmers and watermen by purchasing their products. We are proud members of the True Blue Program and pledge only to use Maryland crabmeat (that is why our crab cakes taste so good!) We only use Chesapeake Bay Oysters.

Environmental Restoration or Community Environmental Projects

Garden and Garnish is a proud sponsor of the Habitat Restoration/Invasive Plant Removal Projects that took place at the Bay Street Ponds in Easton, Maryland on March 13, 2019 and on March 2nd, 2020. These projects were initiated by the University of Maryland Extension Office and the Talbot County Master Gardeners. The owners of Garden and Garnish, Inc. gave hands-on support by actively participating in the invasive plant removal and also feeding approximately 30 volunteers throughout the day. An Owner of the Company, Cathy Schmidt is a Master Gardener herself, volunteering 40+ hours a year to the Master Gardener Program.

Waste

Recycling

We recycle paper, plastic, glass, cardboard, aluminum and steel, not just from our facility, but also from our catered events. We do not have curbside recycling, so we take a trip to our local recycling center about once a week. We also save and return egg cartons to be reused by our local egg vendors.

Composting

We compost all vegetable and fruit scraps generated in our kitchen facility, which amounts to about a 5-gallon bucket a day. We also compost our lawn and garden refuse like leaves, pulled weeds and grass. In turn, we use the compost we create on our own gardens, thus perpetuating a carbon-friendly sustainable system. Each Spring we amend our gardens with approximately 30 cu feet of compost, all generated on site.

Energy

Renewable Energy

We have solar panels on our kitchen facility which generate on average about 30% of our energy needs.

Transportation

Employee Commute/Customer Travel

Our employees carpool to catering events when able to.

Water

Water Conservation

We capture rainwater in six 50-gallon rain barrels placed on our property. We use this to water our herb, vegetable and pollinator gardens. The 300-gallon supply, that is replenished each time it rains, sustains us enough that we do not need to use faucet water to water the gardens, thus saving thousands of gallons of water over a season.

Environmental Certification Programs, Awards, and Other Activities



Our property is Bay Wise Certified by the University of Maryland Extension Master Gardener Program and boasts a butterfly garden and ¼ acre of native wildflowers and sunflowers planted exclusively for birds and pollinators.

Profile Updated March 2021



Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.

Learn more at green.maryland.gov

