

WORTHY GARDEN CLUB

WGC is a 501(c)3 non-profit whose mission is to showcase the wonders of the planet while emphasizing the need to protect this special place we call home. WGC operates with two arms: the gardens on the ground & the Hopservatory in the sky. Together, both arms highlight sustainable practices that help conserve our planet's resources.

Current Projects & Initiatives

- Earth-friendly speakers series: OSU's Dr. Bill Ripple & his work on climate change, and partnerships with The Env Center & the Oregon Natural Desert Association.
- The Oregon Bee Project: WGC is a participant in this state-wide effort to study native bee populations. WGC also has its own beehive, producing honey for specialty beers & for pub use.
- Water Conservation & Habitat Restoration: WGC has transformed their conventional landscape into native plantings & pollinator gardens.
- Malheur National Wildlife Refuge Pollinator Garden Sponsor.
- The Pickle Bucket Worm Project: WGC pulls five-gallon buckets from the pub's waste stream & repurposes them into worm composting bins for the Central Oregon community.
- Future initiatives: Spring 2019, WGC is launching a local bucket composting program. Keep an eye on our website for updates!

Worthygardenclub.com
IG: @worthygardenclub
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COMMUNITY GREEN

At Worthy, we are striving to brew the best craft beers, give the best guest experience, support our community, and achieve these priorities by operating as sustainably as we can. We plan to brew beer for years to come, and we want to take care of our home in the process.

Here are some ways you can be part of Worthy Green:

- Don't request a straw with your beverage & let your server know you don't want one if it's offered.
- Place your used to-go boxes in the garbage because they are 100% compostable, not recyclable.
- Recycle your PakTech can carriers in Worthy's recycling bin at the entrance to the Pub because they can't be recycled in your home recycling bin.



Check out our website for progress updates to our green initiatives by Worthy's own Sustainability Committee. Cheers!



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WORTHY GREEN

WORTHY  BREWING
Est. 2012 Bend, OR



Worthy Brewing is driven to challenge the status quo – to continually strive for the highest quality with its craft beers & guest experience while prioritizing education, community, sustainable operations, and responsible innovation. Worthy recognizes its influence as a business & strives to do what's right for the benefit of our community, taking care of our own backyard while remembering to enjoy life.

Some of the ways Worthy works toward sustainable business strategy is by focusing on process efficiencies, alternative energy solutions, waste reduction, repurposed & innovative packaging, local sourcing, and education to our staff & community about what we're doing to be more sustainable, and encouraging others to join in too. **Do more with less.**



**EARTH
FIRST.
BEER
SECOND.**



Worthy Brewing believes there is no place like home so we invest in green technologies & practices. We are not perfect, but we continue to learn, ask questions, and evolve through responsible innovation & collaboration with our fellow Central Oregonians.

GREEN BREWING PROCESS

Local Sourcing

- We source our malt [barley] from Great Western Malting in Vancouver, WA.
- Heart & Soul beers often use malt from Mecca Grade Estate Malt in Madras, OR.
- More than 80% of our hops are sourced from the Willamette Valley, OR.
- Every Worthy beer uses hops that are certified Salmon Safe, meaning they are cultivated under practices that protect water quality, maintain watershed health, and restore habitat for native salmon.

Alternative Energy

- We have 117 rooftop solar panels; 56 of those are dedicated to heating & storing water so our boilers don't have to work as hard to heat the water needed throughout the brewing process. We also have 48 solar panels on our awning above the Star Bar.
- In total, Worthy's solar panels produce 55K kWhs, providing a yearly average of 10% of our power. In the summer months, that increases to 30-50%. We spare the atmosphere about 15 tons of CO2 emissions annually (and even save some money!).

Waste Repurposing

- Greene Bros Ranch picks up our spent grain 3-4 times a week for cattle feed. When possible & for special events, Worthy purchases beef from Greene Bros to feature in select dishes.
- Boundless Farmstead picks up our spent hops, yeast, and trub [spinoff from the whirlpool] for compost.

Packaging

- Worthy has used Eugene, OR PakTech can carriers since June 2013. PakTech carriers are made from 100% post-consumer material, repurposed from milk jugs & other similar containers.
- In February 2019, Worthy became one of the only places in Deschutes County to responsibly recycle PakTech carriers. Worthy collects carriers from consumers & delivers them to PakTech's facility in Eugene. PakTech turns the carriers into things like pipe, composite lumber, and planter pots.

GREEN PUB OPERATION

Local Sourcing

- At both our east side and downtown pubs, we prioritize sourcing from Central Oregon farmers, ranchers, and food purveyors.
- In the summer months, we source produce, herbs & edible flowers, and occasional honey from our own gardens.

Waste Reduction & Repurposing

- All raw produce scraps are collected & provided to Boundless Farmstead for compost. When possible, we purchase Boundless Farmstead produce through local food distributor, Agricultural Connections.
- All post-consumer food scraps are collected then used for pig feed at Bluestone Natural Farms.
- To reduce water waste, Worthy has made table side water service 'by request only.' During the summer months, we place water stations around the patio, so guests can retrieve as needed.
- Spent oil from Worthy's pub fryers is collected by Sequential Co. & turned into biodiesel fuel.

Materials

- Worthy has worked to eliminate plastic across all its pub operations. We've ditched plastic straws for compostable paper straws, and provide them 'by request only.'
- Our to-go packaging is compostable paper. In instances when more durable material is required, we use PLA plant-based sugar products that have the rigidity of plastic but decompose in a matter of months.

