



## Cheesecake Farms B&B Sumerduck

"Cheesecake Farms B&B is a family-, dog- and horse-friendly, four-room rural farm B&B. We're off the beaten path but close to everywhere you want to be. Cheesecake Farms is an agricultural-educational center for learning and refreshment that reflects the green environmental practices the innkeepers hold dear.

The 25 acres is home to an abundance of wildlife. There is a huge wetland complete with a beaver dam and a gentle stream – both important to the watershed.

Whenever possible, local and Virginia-grown food is served, much of it from our own gardens. Organic practices are used throughout Cheesecake Farms. Classes in sustainability and garden-to-table cooking are offered."



**Green Statement:** "We're proud of our efforts to keep Virginia green and wanted everyone to know the extra steps we take. Living green is easy once you get into the habit, and working with our natural environment instead of against it benefits all now and for the future."

### CORE ACTIVITIES for Green Lodging



**Optional Linen Service.** Virginia Green Lodging facilities must have some sort of system in place that allows guests to not have their sheets and towels changed every day. This facility pledges that they:

- Have signage in each guest room explaining the linen reuse procedures
- Train housekeeping staff on process for optional linen service
- Purchase water- and energy-efficient washers and dryers
- Use non-phosphate, non-toxic and biodegradable laundry detergents
- Minimize use of bleach and chlorinated chemicals



**Recycling and Waste Reduction.** Virginia Green Lodging facilities must recycle and are highly encouraged to maintain a comprehensive recycling program. This facility pledges that they:

- Provide the opportunity for guests to recycle: glass bottles, plastic bottles, aluminum cans, steel cans, newspaper
- Have recycling bins located: in rooms
- Also recycle office paper, toner cartridges, cardboard, batteries, electronic equipment

#### *Guest rooms*

- Instruct housekeeping staff to save and reuse unopened items

#### *Kitchen (or meetings/events)*

- Donate excess food from events



- Compost food waste and other compostables
- Have an effective food inventory control to minimize waste

*Dining room (or meetings/events)*

- Use cloth napkins
- Use reusable coffee filters
- Use water pitchers to minimize the use of single-use bottles

*Restrooms*

- Use bulk soap dispensers in public restrooms

*Office*

- Remove facility and staff names from junk mail lists when possible
- Reuse scrap paper for notes
- Reuse or donate shipping and packing supplies (peanuts, bubble wrap, etc.)
- Make double-sided photocopies and avoid making extra photocopies
- Use electronic correspondence and forms when possible

*Building and grounds*

- Use green cleaning products that are dispensed in bulk
- Use reused building materials or those from sustainable sources
- Use latex low or no-VOC paints
- Properly recycle and/or dispose of thinners and solvents (required by law)
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use integrated pest management (IPM)
- Minimize use of pesticides and herbicides in landscaping



**Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This facility pledges that they:

*Activities indoors*

- Perform preventative maintenance to stop drips and leaks
- Use microfiber technology mops

*Activities outdoors*

- Have an effective landscape management plan that utilizes native species, metering and rain gauges, and minimizes lawn areas
- Have an effective storm water management plan that includes rain gardens, pervious pavement, and minimization of impervious areas (paving, concrete, etc.)
- Have installed rain barrels
- Have installed drip line irrigation
- Maintain vegetative buffers around streams and ponds
- Use a nutrient management plan that minimizes the use of fertilizers
- Use mulch



**Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This facility pledges that they:

- Track overall energy bills

*Heating and cooling*

- Have installed ceiling fans
- Regularly perform preventative maintenance on HVAC system
- Have high efficiency heating & air conditioning (HVAC) systems
- Keep office doors and windows closed in HVAC system is on

### *Lighting*

- Use natural lighting
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed directional (downward-facing) lighting in parking areas and other outdoor areas
- Have adopted a policy/practice to minimize the use of lighting during night cleaning

### *Appliances and electronic devices*

- Use ENERGY STAR qualified appliances (commercial kitchens, heating and cooling, consumer electronics)
- Have adopted a policy / practice to turn off fans, computers, monitors and other devices in unoccupied rooms at the end of the workday or when otherwise not being used

### *Transportation-related energy use*

- Use alternative fuel, hybrid-electric, or electric vehicles

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For more information on Cheesecake Farms B&B, see [www.cheesecakefarms.com](http://www.cheesecakefarms.com) or contact Karla Seidita at [cheesecakefarms@aol.com](mailto:cheesecakefarms@aol.com) or (540) 439-2188.

**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green Hotels and Lodging Facilities** have been thoughtfully planned and designed to minimize their impacts on the environment. This lodging has met the established "core activities" for **Green Lodging** and has committed to communicate its activities to its guests.

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen) or [www.viriniagreentravel.org](http://www.viriniagreentravel.org).



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

