



# Sustainability

Using good environmental practices to produce natural and sustainable food is integral to the core values of Peasant Pies. Our UCSF Mission Bay store is a testimony to our dedication to going green and reducing our carbon footprint.

Here are the things we've been doing to promote environmental and sustainable practices in designing our store:

**1** Most of our furniture—including tables, table tops, and benches—is made from salvaged lumber that is over 100 years old. This lumber was rescued from demolished government buildings in California. All of it was handpicked and refurbished into custom-built dining furniture for our store. One example is a one-piece, 12-foot dining table that seats 12 to 14 people.

**2** The material covering our cabinets is made with recycled banana leaves. This naturally recycled material is also very energy efficient.

**3** The store has many large floor-to-ceiling windows that receive intense southern exposures with enormous heat. We treated the windows with an eco-friendly laminate product that reduces the light and heat exposure by more than 73%. Climate control and the subsequent reduction energy bills are only a few of the many benefits of this action.

**4** The metalwork featured in the store was made from locally fabricated steel, which is extremely durable and 100% recyclable.

**5** The interior walls of the store are painted with low volatile compound (VOC) paint.

**6** The work area is covered with a special flooring material that incorporates many recycled, post-consumer products, as well as bamboo, to create a softer working floor.

Here are the things we've been doing to promote environmental and sustainable food practices in our products and in our operations:

**1** All of our pies are handmade daily in the Inner Sunset neighborhood of San Francisco.

**2** Most of our meats, vegetables, and fruits come from California.

**3** Our tagline is a "Hand-Held Meal," meaning our pies do not require any utensils at all.

**4** We use bamboo wicker plates covered with deli paper. Once the pies are consumed, we remove the paper and reuse the plates, eliminating the dishwashing process completely.

**5** Our soup and salad utensils and containers are made of 100% compostable materials.

**6** Both the ingredients and the complete nutritional values for the savory pies have been provided in a large, framed poster board in the store; the information is also available on our web site.

**7** Some of the ingredients of our pies are certified organic; we plan to continue to expand on that.

**8** We give a 15% discount for coffee drinkers who bring their own cups.

Our coffee beans are from Due Torri Coffee, an artisan roaster in Oakland, CA. Due Torri is a small enterprise, run by a family that has been in the coffee growing and roasting business for three generations and has their own plantation in Guatemala. The coffee beans we feature are:

- Organic Certified (OCIA)
- Fair Trade (Transfair-USA)
- Bird Friendly (SMBC)
- Rainforest Alliance (shade grown)

This year, Due Torri will be planting a total of 1000 coffee trees and 250 shade trees on behalf of Peasant Pies and their other customers. The trees will be planted at Finca Santa Sofia in the town of Chimaltenango, Guatemala.