

ā tātou aorangi
ā tātou kāinga
ā tātou taonga



ORONGO BAY HOMESTEAD
environmental policy

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ā tātou kāinga
ā tātou taonga

Ā tātou aorangi, ā tātou kāinga, ā tātou taonga Our Planet, Our home, Our treasure.

Orongo Bay Homestead's commitment to sustainable tourism

Orongo Bay Homestead is proud to have played a leading role in sustainability practices since the beginning of its current role as a luxury accommodation provider in 1994.

The proprietors hold a strong and proven commitment to responsible stewardship of our surroundings and the requirement of every individual to treat our planet with respect and care.

The foundation of our sustainable commitment was laid in 1997 when Orongo Bay Homestead was certified as an organic property, formalising decades of prior organic practice. Today we are proud to continue organic practices on our 15 acre property.

Our commitment to our planet and sustainability includes;

- **The sharing of Manaakitanga and Kaitiakitanga principles**
- **Consideration of *the three r's* in everything we do (reduce, reuse, recycle)**
- **Continuation of organic practices and philosophy**
- **The use of organic ingredients in as many of our recipes as possible**
- **Prohibition of all artificial or GM ingredients**
- **The use of non-chemical cleaning systems throughout the Homestead buildings and grounds**
- **Recycling of plastics, glass, aluminium/tin and paper products**
- **Overall waste minimalisation and reduction of refuse sent to landfill**
- **Minimal food wastage - all kitchen waste is composted or fed back to free ranging hens**
- **Water and energy conservation**
- **Local provenance – using as many local suppliers as possible to reduce CO2 miles and ensure maximum freshness**
- **Procurement priority for Environmental Choice certified products or, failing that, products of a “type 2” eco label (as defined by ISO)**

Our vision is to live in and promote a sustainable environment with minimum adverse effect on our immediate surroundings.

Implementation of these practices enables us to fulfill this vision. In doing so, we know we are joining millions of people around the world involved in the global effort of saving our planet, ourselves and our future. Our commitment begins with our home place, and extends to our planet.

Tena koutou katoa

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ORONGO BAY HOMESTEAD

Detail notes on environmental policies

RECYCLING

All rooms have 4 recycling bins for separation of waste. They are emptied daily into large containers in the refuse area for transport weekly to the council recycling centre.

Kitchen waste is sorted in situ for recycling and bins are exchanged daily with the same colour-coded bins in the refuse area. These in turn are agglomerated for the weekly run.

Additionally, in-room shredders for paper have separate bins and are emptied separately for use in garden mulch or compost.

All suitable office paper is also sorted and shredded or burned if coated.

OUTDOOR LIGHTING

Sensors and timers are used to ensure all outdoor lighting is demand or timer controlled. Where possible 20w bulbs are used in preference to 50w and where light patterns permit low-energy bulbs are used.

REFRIGERANTS

No units are CFC filled. Highest Energy-star rated machines are used. Stock is moved to fill freezer space so that capacity is rationalised and unused machines are switched off until needed.

HEATING

The property is officially in a sub-tropical climate zone and requires little space heating. Closure to guests during weekdays of the winter months (May-November) almost entirely eliminates the need to heat guest rooms other than baseline maintenance of dry and mould-free environment at a temperature.

SPACE HEATING

Solid fuel is grown and harvested on the property as regenerating bush and scrub. It is burned 75% in a double-burning fuel-efficient Fisher burner which in winter acts as the primary and often sole source of water heating through a wetback system, while providing ambient heating to upstairs and downstairs floors via a heat transfer flu system. 25% is burned in an open fire for guest comfort and ambience.

Heating in the kitchen/salon area is primarily provided by the exchange of heat from 3 indoor freezer/refrigeration units.

FLOOR HEATING

Low-level radiant energy from the water system installed in The Retreat building is operated approximately 8 weeks of the year. The heat is retained in the concrete slab of the floor and the concrete tiling and released slowly. Thermostats in the guest quarters regulate the heat which is programmed down during the night and boosted at each end of the lower night rate to re-warm tiles.

Double layer native wood and an insulated composite board sandwich in the main building floors ensure effective heat retention.

WATER HEATING

Room allocations are condensed wherever possible into one building, allowing one redundant water cylinder to be deactivated for approximately 70% of the year.

COOLING

Ocean proximity and the site of the main house means rapid cooling can be achieved by natural convection of cross-flow sea breezes at most times during summer, aided by reversible ceiling fans. No HCFC or CFC units are used. Fans are user demand regulated.

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LIGHTING

All interior lighting is either timer controlled or is manually extinguished by duty managers when not in demand.

A recent lighting energy audit by Home consultants has produced a plan for gradual replacement of remaining incandescent bulbs and energy-hungry halogens with low-energy illumination wherever existing wiring and fittings make this possible.

Wherever dimmable incandescent bulbs are used they are rated at 11,000 – 15,000 hours (at nominal 230v).

WATER USE

All toilets are equipped with dual flush options and use 3 or 6 litres per flush.

New LG dishwasher uses 15.8l per load.

New Bosch clothes washer (4 Energy Star rating) uses 57 litres per full load and is operated on cold wash.

Low-emission shower heads are utilised to effect low-volume but medium pressure water flow, with 100% gravity feed as a result of high location of water storage.

All water is provided by natural springs and pumped to the hilltop storage where thick concrete walls naturally cool the water.

Roof rain collection and stormwater is kept separate from sewerage treatment systems and used for irrigation of organic gardens and lawn areas.

All taps are restricted to under 10 litres per minute (CS to confirm rate).

BUILDING FIXTURES AND FITTINGS

All skirtings, ceilings and downstairs flooring in the main building are free of halogenated plastics and emitted volatile organic compounds (VOCs). The Retreat Building is architect designed to modern sustainability practices, and primarily uses sheep wool wall insulation.

TISSUE

All kitchen tissue and toilet tissue is ecolabelled by Environmental Choice New Zealand, a member of the Global Ecolabelling network.

OFFICE

Computers and printers are turned off when not in use and overnight. No toner cartridges are used. All printing paper (Reflex – Australian Paper) is at least 50% recycled fibre diverted from landfill, FSC and elemental chlorine free. Letterhead paper and room cards are “Retreeve” which is FSC certified and elemental chlorine free produced at a mill ISO 14001 certified and EMAS certified.

GLASSES AND MUGS

Only re-usable glasses and mugs are used.

CLEANING

The chemical-free German HaRa process is used.

Ecolabelled (ECNZ) products are used in kitchen areas. Dishwashing product is ecolabelled.

No work clothes are chemical dry-cleaned.

Spills are cleared with salt and/or powdered rice product.

Vehicles are washed with spring water and BEE (ECNZ ecolabel) product.

No chlorine or ammonium is contained in products.

SMOKING

All rooms and indoor spaces are smoke-free. Smoking is allowed on verandahs only.



FABRICS

Natural fibres are used in all rooms with a maximum of 40% polyester in any linen.

ALLERGY / DISABILITY

One room, The Retreat, is wheelchair accessible and architect-designed to disabled use standards.

Hypo-allergenic pillows are available on request for all rooms.

Rooms are vacuumed daily with HEPA filter-fitted cleaning machines.

DISPOSABLE ITEMS

No disposable packaging or cutlery is used for guest food service.

All paper packs are incinerated or composted on-site.

ORGANICS

The property has been certified by Far North Organics. No biocides (chemical pesticides or herbicides) are used. Weeds are dried and composted on-site.

40% – 50% of food and beverages (excluding wine and spirits) are organic or organic-certified. Organic and biodynamic wines are increasingly used as available at the suitable quality level.

FAIRTRADE

All coffee and tea is organic and Fairtrade certified.

REGIONAL FOODSTUFFS

Produce is grown in the Homestead gardens and orchards.

Organic cheese is locally sourced – within 40 minutes' drive.

All food served to guests is New Zealand originated. Fish is from the Auckland or Northland fishing ports, a maximum of 250 kilometres from the Homestead.

Lamb is from Moerewa (approx 30 kilometres). Organic meats (Tidal Flow) are from Wellsford, approximately 150 kilometres.

GMO

No GM products are permitted

COOKING

Natural gas (New Zealand sourced) is used for all stove-top cooking.

WASTE

All hazardous waste is disposed of at the local council facility in accordance with law.

Most products are ecolabelled (e.g. paint).

Food waste is all fed to free-range hens, composted or wrapped and taken to landfill (mainly fats). Plastics 1,2,6 are all recycled from the depot which is 6 kilometres distant.

Battery collection is available to guests on request.

VEHICLE

The hotel Rover 75 has 163 – 319 g/km CO₂ emission with fuel consumption average 29.2 mpg (9.5 l/100 km – although frequent long-run use reduces this to 7.1 – 8 litres/100km). It is planned to operate a hybrid vehicle in the 2010/11 year.



AIR CONDITIONING

Only the dining room has an air conditioning unit which functions approximately 50 hours per annum – only in peak summer periods. Cooling is otherwise provided by natural convection and ceiling fans at all other times in all rooms.

ENVIRONMENTAL IMPACT / MONITORING

Energy use is monitored and recorded. A minimum annual reduction of 5% is being achieved. Refuse to landfill has been reduced by over 20% in the last 12 months (to March 2009) as measured by recorded landfill waste pre-paid tickets.

EMPLOYEES

All are on contracts and tax-registered as required by law.