



SLANE™

— DISTILLERY —

COUNTY MEATH, IRELAND

At Slane Distillery we are committed to sustainability and are a certified member of Origin Green, Ireland's food and drink sustainability program. **Origin Green** is a voluntary program, led by Bord Bia, that brings together Ireland's food industry – from farmers to food producers, retailers to food service operators – with the common goal of sustainable food production. This program enables Ireland's food industry to set and achieve measurable sustainability targets that respect the environment and serve local communities more effectively.

Our ambition at Slane Distillery is to become a zero-waste facility. We actively promote biodiversity protection and enhancement, and we engage, work with, and support our local community. We have embedded energy recovery and reduced water consumption and the capacity for onsite energy generation into our state-of-the-art distillery design, while considering how we interact with and support our surrounding natural environment and the local community in which we live and work.

SLANE DISTILLERY ORIGIN GREEN GOALS

- Source 75% of raw materials from suppliers with sustainability certifications by 2021.
 - Reduce the volume of outgoing packaging by 2021.
- Reduce total energy use from mains by 10% by 2021. Stretch target as site is newly built and still to complete a year at full production levels.
 - Gains to reduce consumption may be challenging.
 - Obtain 10% of process heat from renewable energy by 2021.
- Total Waste Reduction of 10% and Zero Waste to Landfill by 2020.
- Meet Brown-Forman Best Distillery Water Use Efficiency Ratio of 11.5L / OLA by 2021.
 - 100% Employee engagement in Slane Community Engagement Strategy by 2021.



SUSTAINABILITY TIPS IN THE BAR + KITCHEN

As part of our commitment to sustainability, we are also committed to helping others to be more sustainable. Consider these suggestions for a few sustainability-led measures in your bar and kitchen.

MANAGE WHAT YOU MEASURE — Install a SMART meter to record your electricity and gas consumption so your team knows what the business is consuming. Find the base load when all key equipment is off and make sure you hit this every time you close up – that way nothing gets left on and energy doesn't get wasted.

MOVE TO RENEWABLE — Look at your utility (electricity, gas) provider and see if they support and create renewable energy – if they don't, switch to one who does. Look for cleaning products that are kinder to the environment and push for re-usable, compostable or recyclable packaging from all suppliers.
Reward customers who use keep it cups.

DIVERT THE DISCARD — Get the chef and bartenders together to collaborate on using waste from the kitchen to create ingredients for the bar. Peelings can be dehydrated and ground to create intense, flavorful powders. Out of date fruit can be fermented to create bases with umami notes, stems & skins can be used to create infused sugar syrups, cordials & bitters. Bones and veg scraps make wholesome stock and broth for use in savory cocktails.

GROW YOUR OWN GARNISH — Use window sills, rooftops and outdoor areas to grow herbs such as basil, sage, mint and thyme that can be used in the bar and kitchen, reducing purchase costs, creating the freshest possible ingredients and inspiring customers to do the same at home.

BROWN IS THE NEW BLACK — Move biodegradable waste from the trash can to the brown bin or make your own compost using an easy to use hotbox composter from which you can feed your own garnish garden. Make sure to train the team on what goes into the composter to ensure that you get a consistent and rich compost.

TIPS AREN'T JUST FOR BARTENDERS — List and promote a special dish or cocktail using locally produced ingredients that has a small surcharge as a direct donation from the account towards local projects like a community garden or urban bee project which you can then buy produce from, closing the loop.

LOVE THE LOCALS — Get a map and plot the physical location of all of your suppliers. Prioritize those who are closer and promote them on menus/lists as this keeps the money in the local economy, builds stronger community relationships and lowers the negative impacts of transport.

SUSTAINABLE COCKTAIL IDEAS Created by Maxime Belfand

RENEWABLE ENERGY

1.5 oz Slane Irish Whiskey
4 oz coffee
Simple syrup to taste
Spiced cream
Garnish with roasted coffee grind

Warm a glass with hot water then pour the coffee, Slane Irish Whiskey and simple syrup. Add the cream on top and garnish with roasted coffee grind.



CITREA FERMENTARE

1.5 oz Slane Irish Whiskey
3/4 oz Sustainable meyer lemon sherbet
3/4 oz Meyer lemon juice
1 spoon of Sustainable meyer lemon preserve + pickled blueberry
Garnish with pickled blueberry

Pour all the ingredients in a shaker and add ice. Strain in to a rock glass and garnish with pickled blueberry.



SQUARE ROOT

1.5 oz Slane Irish Whiskey
3/4 oz Sustainable ginger beer cordial
1/2 oz Malic acid solution
Carbonated NYC tap water

Build in a glass over ice and top with carbonated NYC tap water.



HONOUR THE LEGACY. SIP RESPONSIBLY.

SLANE IRISH WHISKEY, A BLEND, 40% ALC. BY VOL. IMPORTED BY BROWN-FORMAN BEVERAGES, LOUISVILLE, KY.
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