



ROBERTS -- A BEACON FOR SEACOAST BUSINESSES IN LOCAL SOURCING, COMMUNITY SERVICE AND STORM WATER MANAGEMENT:

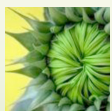
Robert's Maine Grill in Kittery opened in 2004 when the owner of Bob's Clam Hut bought the Quarterdeck Restaurant on Route 1, its famed lighthouse shape a beacon to customers for over 30 years. Robert's recreated the lighthouse but changed everything else, bringing an old standard restaurant into a new and progressive era of fresh, local and more sustainable eats.

Robert's mission is to prepare the best local ingredients with a traditional Maine flair and serve them with attention and care. Owner Michael Landgarten makes it a priority to purchase local whenever possible, balancing that with a demand for the highest quality ingredients; "local is often synonymous with quality, so they almost always go hand in hand," says Landgarten. Indeed the long list of local farms, fisherman and businesses Robert's supports is impressive. 90% of products are sourced locally, making this Robert's strongest environmental success and significantly reducing the business' footprint. 95% of deliveries come from Favorite Foods, a local supplier committed to sustainability in many of its practices, including the use of biofuel for delivery trucks and a strong supporter of small, local restaurants, (Favorite Foods does not deliver to large chains and has built their business on supplying independently-owned restaurants).

With one of the most progressive and environmentally sound storm water management systems in the area, the restaurant is now a beacon to other commercial developments for minimal impact on sensitive sites. When Robert's was built, Landgarten was diligent about going above and beyond the minimum standards required for run-off and other environmental concerns, due to the restaurant's close proximity to Spruce Creek. Landgarten had an innovative "low tech" storm-water management system installed, which filters polluted road and roof runoff before it enters the creek. The system includes rain-gardens, which surround the building and filter roof runoff through a series of stones and vegetation, the filtered water passing through a French drain before entering the creek. Original members of the Spruce Creek Association (SCA), an active citizens group charged with stewardship of the creek, Robert's has participated in numerous initiatives with SCA including clean up days, removal of invasive plants, planting indigenous plants, advocating good storm-water practices, hosting meetings and donating money and raising awareness. Robert's worked with SCA to develop the original storm water management system in place today, even choosing an engineer preferred by the group. This kind of partnership between a business and a local environmental advocacy group is rare.



As part of a Stream-Line Recycling pilot program through Waste Management, Robert's has reduced waste by 75%; a composting program is in the works. They're currently transitioning to all environmentally friendly to-go silverware, straws and containers; making everything that leaves Robert's compostable and biodegradable. Their dishwasher recycles water saving hundreds of gallons per week. And, Landgarten goes above and beyond in his commitment to community service. He is a well-known community and business leader, spear-heading employee volunteer efforts and leading hunger and poverty initiatives for over 20 years. He has contributed to numerous initiatives including but not limited to; Foot Prints Food Pantry, Share Our Strength, Traip High School, NHPTV, American Cancer Society, American Red Cross, Odyssey House, Women's Business Center, Kittery Recreation Dept, Kremfels Brain Injury, Seacoast Hospice, Wentworth Connections, Friends of Ports. Harbor, Youth Enrichment Center, Kittery Fire Assc., Womenade, Taste of The Nation, and Kittery's own Fair Tide.



Bud

Green Report Card Score:

6.45 / 10

Business has already taken substantial steps toward sustainable practices and is currently in progressive "sustainable motion."

GREEN DREAMS: Landgarten recognizes, "there is still much work to be done to increase Robert's sustainability." But what is most important is his commitment to moving forward and his unwavering support for community initiatives. "I have always approached my restaurants as active players in the community – this community supports us and we have a responsibility to give back to it, to influence and challenge ourselves and our customers to engage in building a strong sense of place and shared responsibilities." As he moves toward compostable products as well as a full composting program for all food waste Robert's will become a zero-waste operation. Landgarten is also exploring the use of solar, wind or geothermal for both of his businesses.