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# **COURSE COMPLETION REPORT: A Step in the Right Direction...**

**Thursday, October 25, 2007**

**Peter Christ – Owner & Operator  
Bridge Creek Backcountry Kitchen & Wine Bar  
Red Lodge, Montana**

# Bridge Creek – A History

- Put a casino out of business on April 1, 1997 – April Fool's Day
- Opened the doors 6/2/97
  - 1500 square feet
  - 36 seats in the dining room
  - 12 seats in the bar
  - 15 staff at peak levels
- Broke ground on 9/19/99
- Opened on Mother's Day 2000
  - 10,000 square feet
  - 100 seats in the dining room
  - 50 seats in the bar
  - 120 seat banquet facility
  - Coffee Bar & Retail Wine & Gifts
  - Off-Premise Catering
  - 75 staff at peak levels



# Bridge Creek – before getting sense...



- YBP Founding Board Member
- “Sustainability” was a foreign word.
- Pushed for programmatic activity like this – “walk the talk.”
- Honored to be asked to participate in the inaugural class.
- Needed a way to organize efforts already in motion.
- What makes us different ? – “unmatched in the market place”

# Bridge Creek – with sense today...

- Our company mission is richer
- We're being recognized as a leader
- Most decisions we make are through the sustainability lense
- We spent money (less than I thought) but there's lots more to do.
- We're behind where our staff expects us to be and ahead of our customers and vendors.
- The AI Gore Effect - Our programs are no longer innovative or unique – where do we go from here?





# Module 1 – Leading the Way

- **Successes:**
  - Brought significant awareness of sustainability issues to staff
  - Engaged a few dedicated souls
- **Challenges:**
  - Turnover
  - Cultural differences
  - Momentum long range vs. day to day
- **The Future:**
  - Live out the mission every day!



# Module 1 – Leading the Way

- **The New Mission:**

**“This company is dedicated to extraordinary hospitality. We will achieve this by providing our guests with an exciting and innovative dining experience that is unmatched in the market place, by providing our staff an enriching and enjoyable workplace where creativity is encouraged and having fun is a priority, and operating in such as way where we give as much as we take - from our community, our environment and each other.”**

## Sam, His Pigs & A Whole Lotta Beer...



- **Successes:**
  - Reduced solid waste to landfill by 40% (could be 80% if we make progress with organic material)
  - Able to do what most staff have been doing for years
  - Waste Oil = Fuel for key vendor





- **Challenges:**
  - Underestimating the quantities
  - Organic Compostables
  - Glass
  - Norm won't live forever
  - Turnover/Training
- **The Future:**
  - Earth Tub?
  - County Support for Glass Recycling

- **Successes:**
  - Reduce Electrical Consumption 7%
  - Reduce Gas Consumption %5
  - Reduce Water Consumption %4
- **Challenges:**
  - PV Installation
  - Not big numbers
  - New Building = not many updates
  - Summer 07 = big back slide





# Module 3 – Facilities Management

- **The Future:**
  - **PV Panels with Interpretive Display**
  - **Reclaim Condenser Coolant**
  - **New Lighting**
  - **Regular Maintenance Plan**

# Module 4 – Preferred Purchasing

Hey, would you grow us some basil?



On Thyme Gourmet

- **Successes:**
  - Expansion of current thinking
  - Raising our check average
  - Food
  - Chemicals
  - Guest Supplies
  - Office Supplies



# Module 4 – Preferred Purchasing



- **Challenges:**
  - Access/ Shipping Costs
  - Minimums
- **The Future:**
  - Share the knowledge
  - Green Restaurant Association



# Module 4 – Preferred Purchasing

## From our menu:

**Bridge Creek proudly supports farms, ranches and fisheries that follow sustainable growing, production and harvesting practices. We encourage you to do the same. It may cost a little more, but we think you'll agree that it's worth it!**

**For more information on these and other initiatives, check out our website at [www.EatFoodDrinkWine.com](http://www.EatFoodDrinkWine.com)**

# Module 5 – Intelligent Transportation

Is that KFC I smell in the alley?



# Module 5 – Intelligent Transportation

- **Successes:**
  - Company Fleet = 1 Toyota Prius
  - Walk/Ride to Work Program
- **Challenges:**
  - Deer don't know the difference
  - Summer is not the time to roll out a program
- **The Future:**
  - Utility Vehicle that runs on Vegetable Oil



# Module 6 – Social & Community

## Investment

- **Successes:**
  - Continued Strong Social Commitment
- **Challenges:**
  - Incentives are necessary and difficult to identify
- **The Future:**
  - Wellness Program
  - Staff Volunteer Reward Program





# Module 7 – Offset Programs

- **Successes:**
  - Terra Passes
- **Challenges:**
  - Running the numbers isn't easy – too many variables
- **The Future:**
  - Guest Awareness
  - Offset option on the check?



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