



Brewery Gulch Inn

From its conception, Brewery Gulch Inn was planned to be as environmentally friendly as possible. The goal was to enhance and improve the existing ecosystem, increase native habitat and bio-diversity while creating a beautiful Inn and regeneration of the land. In 2007, recognition for the Inn's environmental standards resulted in their fulfilling the requirements to become a member and partner in The Green Hotels Association.

The wood used in the Inn's building features 150-year old eco-salvaged, first growth virgin redwood timbers that were salvaged from Mendocino's Big River. This means that no engines, sandblasters, or petrol machines were used.

In 2002 the homestead property and the Inn received organic certification by the California Certified Organic Farmers (CCOF) under the provisions of the USDA/National Organic Program. The two acre organic garden at the Inn is planted with California native plant, as well as herbs and vegetable that are used for the highly rated breakfasts and substantial hors d' oeuvres served at the evening wine hour. There are heritage apples, mushrooms (cultivated and wild crafted), greens, dozens of varieties of edible flowers, many types of garnish, a wide range of herbs and spices, heritage garlic, and more. The garlic and several of the herbs are from the original stock brought to America by the owner's Italian immigrant family. The free-ranged chickens, whose eggs are used at the inn, are fed organically from grains, local hand-harvested seaweeds, fresh greens, and oyster shells. Many of the guests comment that they can tell the difference in taste, color, and texture of the fresh organically produced eggs. The coffee served and also available in the gift shop is provided and roasted by a local Mendocino company who take pride in their Fair Trade, organic coffee.

The efficient drip irrigation, covering five acres of gardens, on both the Inn and the Homestead property, was installed by hand over a six month period with no petrol machines; tunneling was done under tree roots with a crowbar in order not to damage trees. After fifteen years of planning and several years of permit work, the ponds that were envisioned as part of the property's wetland restoration were completed in 2005. The ponds are kept clean and conducive to plant and animal life through a system of natural rock filtration. They require no chemical additives. The selected plants are native wetland ones, which will naturalize, but not take over large areas. The goal is to attract an increased number of species of birds and other wildlife.

There are three separate systems of composting, two for food and one for organic flowers, and garnish. The organic coffee grounds and all organic kitchen matter are recycled, as well as used ashes from non-treated firewood and seaweed. The commitment extends to housekeeping. All the inn's laundry products are phosphate-free.

The Inn has a partnership with the local Audubon Society to increase bird habitats in what the Society calls "...an outstanding bird habitat." The Inn is currently working toward the land being designated as a bird sanctuary. The Inn offers a several packages that introduce guests to the natural beauty of the area. These include a Birdwatching Vacation, Horseback Adventure, Ocean Kayaking Expedition, and a Cruise and Fish Holiday. The innkeepers, all local residents, help plan additional environmental adventures, geared to guests' interests.