Sustainable Practices

Water Reclamation Project

The Ranch at Laguna Beach completed a multi-year water reclamation project in 2015, ensuring that the property remains at the forefront of sustainability efforts in Laguna Beach.

The project consisted of the property installing a new irrigation system for the resort grounds and Ben Brown’s golf course, including the replacement of all valves and sprinkler heads on the golf course. This tremendous task was completed at large expense to the property, but as The Ranch at Laguna Beach owner Mark Christy stated, “Beginning on Day 1 of our ownership, conversion of the golf course and hotel grounds irrigation to reclaimed water has been the highest priority and is the linchpin of our overall effort to maximize sustainability for the property.

The plan was undertaken in tandem with the South Coast Water District, who also installed an all new reverse osmosis filtration system in the nearby Advanced Wastewater Treatment Facility – ensuring that The Ranch at Laguna Beach is utilizing the highest quality recycled water for irrigation purposes.

According to the SCWD, the project brings multiple benefits to the surrounding Laguna Beach area, including over 21.2 million gallons of water saved annually – an important footnote in the midst of California’s historic drought.

The city has taken notice, with Laguna Beach Mayor Bob Whalen noting that, “The City thanks SCWD for increasing the supply of recycled water in Laguna Beach and The Ranch at Laguna Beach for being proactive in using it on the course. We look forward to other opportunities to expand the use of recycled water in the City.”

Source: Stu News ([http://stunewslaguna.com/component/content/article/15322-the-ranch-at-laguna-beach-020615](http://stunewslaguna.com/component/content/article/15322-the-ranch-at-laguna-beach-020615))
Laguna Beach, California - The Ranch at Laguna Beach announces collaboration with The Ecology Center of Southern California to cultivate and manage the resort’s half-acre Harvest garden. This organic garden, the largest in Laguna Beach, will produce seasonal fruits, vegetables and herbs for use in the resort’s signature Harvest restaurant.

The resort, which is located on what was Laguna Beach’s first homestead/ranch established in 1871, aims to honor this history through the development and operation of this garden. Here, The Ecology Center will work alongside Executive Chef Charles Imbelli and his culinary team to cultivate a unique blend of lettuces, kale, chard and collards, as well as a variety of tomatoes, peppers and root vegetables. There is also a perimeter orchard featuring a bounty of citrus and stone fruits, along with apple, cherry and apricot trees.

Beyond the management of the garden, The Ecology Center is also developing an educational program for resort guests, which will involve hands-on experiences at the garden. The center’s team will also implement composting/recycling initiatives to ensure all food and garden materials are handled properly and to the full benefit of the environment and surrounding canyon lands.

This collaboration marks the first hospitality garden program for The Ecology Center, which is a non-profit eco-education center focused on creative solutions for thriving on planet Earth. Additional outreach projects managed by the center includes (but not limited to) the partnership with the Great Park Neighborhoods in Irvine, as well as their established Grow Your Own! program aimed at garden education at local schools.

The first seasonal bounty will debut on the Harvest Restaurant menu in spring 2017.

The Ecology Center is a non-profit eco-education center focused on creative solutions for thriving on planet Earth. The center’s holistic approach to change-making is based on a core belief that all humans are a part of nature, intimately interconnected to each other and a shared environment. This dedicated team works to inspire communities around simple solutions that empower individuals everywhere to be part of the solution. TEC’s main goal is to highlight cutting-edge environmental perspectives through four core initiatives: (1) GROW - Creating gardens, resources, and community to make vibrant spaces out of vacant places (2) WATER - The Water Effect: Simple solutions to cut our daily water use in half (3) EAT - Building pathways to an ecological food future and (4) MAKE - Handmade, supporting local artisan culture. www.theecologycenter.org

---

**Adopt A Channel**

The Ranch at Laguna Beach adopted and currently maintains a 0.75 mile stretch of the Aliso Creek Channel in Mission Viejo, CA. The Aliso Creek Channel runs from Trabuco Canyon through The Ranch at Laguna Beach and into the Pacific Ocean at Aliso Beach in Laguna Beach. Since December 2015, The Ranch at Laguna Beach has removed over 2,500 lbs. of trash and debris from the channel. The content mainly consists of trash (bottles, cans, plastic wrappers, paper) and large amount of debris (old leaves, sticks, etc). If not maintained by The Ranch at Laguna Beach team, these items could have found their way into the Pacific Ocean.
Straw Initiative

All food and beverage outlets at The Ranch LB now offer straws ava

Collect and recycle soap and hygiene products discarded every day by the hospitality industry and other sectors that generate environmental waste.

Through the distribution of these and other donated products to impoverished people, prevent millions of hygiene-related deaths each year, reduce the morbidity rate for hygiene-related illnesses, and encourage vigorous childhood development.

Clean the World is committed to maintaining an environmentally and hygienically safe recycling process. As the world’s first and only high-volume soap recycler, we ensure that all bars of recycled soap are completely safe and will not harm the end user due to disease or pathogens.

After it is collected and shipped to a Clean the World Recycling Center, bar soap is first surface cleaned. The soap is then sterilized with a process that has been tested and validated by SGS North America. The sterilized soap is ground, and the soap grounds are inserted into a soap manufacturing line and pressed into new bars. The bars are boxed and wrapped on pallets for distribution to those in need all over the world.

The Ranch LB donates all excess soap and toiletries to Clean the World.
The mission of Chefs to End Hunger is to provide meals to the hungry by redistributing the excess prepared food that would normally go to waste in hotels, restaurants, and other foodservice operations to local food agencies to serve the meals.

How it works: Participating Chefs store the donation kits and start collecting meals in the provided aluminum pans, filling up each pan with a single type of food (e.g. no dessert and lasagna together). As soon as a customer has three filled aluminum pans they can load the cardboard box with the layer pads in between each pan, tie the plastic lining to secure the pans, seal the box, and complete the exterior label. The next time an LA & SF Specialty driver makes a delivery, the customer should hand over the kit to be scanned and tracked using the unique bar code of that kit.

The Ranch at Laguna Beach Debuts Youth Camping Outreach Program for Qualified Southern California Non-Profit Youth Organizations

Laguna Beach, California - The Ranch at Laguna Beach is thrilled to announce its exclusive partnership with the California Coastal Commission and the Ocean Institute for a new camping outreach program available for qualified non-profit (501c3) youth organizations based in Southern California. The program will provide a unique site for daytime activities and overnight camping experiences to organizations focusing on underprivileged youth mentorship.

The resort’s newly designed “Scout Camp” will serve as the program’s backdrop and is one of Orange County’s most unique and thoughtful locations for outdoor, educational experiences. The site was historically a camping and activity spot for the Girl Scouts and the YMCA, and the resort team has updated and modernized the location for the next generation.

Interested organizations are encouraged to apply through the resort directly, as spaces are limited through each calendar year. Approved organizations will receive the following benefits (sampling only):

- Exclusive overnight use of the site for up to 40 youth and adults on a complimentary basis
- Access to all features of “Scout Camp” included (but not limited to) the organic garden, activity areas, bird watching, wildlife viewing and more
- Camping equipment – two-person tents, sleeping bags, sleeping pads and lanterns
- Overnight security personnel
We are extremely proud to offer this unique and educational program to youth mentorship organizations throughout Southern California,” says Kurt Bjorkman, General Manager of The Ranch at Laguna Beach. “The resort itself was developed as an extension of the local community and we remain committed to fostering growth throughout Southern California through a number of exciting charitable initiatives.”

The California Coastal Commission and the Ocean Institute currently offer a number of educational programs for under-served youth and are the perfect partners to assist The Ranch at Laguna Beach in developing a successful and impactful program for Southern California youth.

Press Contact
Jared Rodriguez, Senior Account Executive
Victoria King Public Relations
12381 Wilshire Boulevard, Suite 203
Los Angeles, CA 90025
Tel: (310) 207-5175 / Email: jared@vkpr.com

Hotel Contact
Kurt Bjorkman, General Manager
The Ranch at Laguna Beach
31106 S. Coast Highway
Laguna Beach, CA 92651
Email: Kurt@ranchlb.com