Winterthur’s Garden Café Now Designated “Green”

The café becomes the first restaurant in Delaware to be recognized by the Green Restaurant Association for sustainability efforts.

Winterthur, DE, January 10, 2019—The Visitor Center Garden Café at Winterthur Museum, Garden and Library has been designated a certified green restaurant by the Green Restaurant Association (GRA); making it the first restaurant in the state of Delaware to achieve the distinction. The designation is awarded to restaurants who work diligently to reduce their environmental impact.

“We are thrilled about the honor,” said Brian Kimble, general manager for Restaurant Associates at Winterthur, which operates the garden café. “People are more environmentally conscious than ever, so we are glad to be able to show that we are, too.”

Green certification indicates that the Garden Café does not use polystyrene foam products such as cups or to-go containers; recycles paper, plastics, glass, and metals; minimizes use of water and disposables; uses eco-friendly chemicals; uses energy-efficient equipment and appliances; minimizes food waste; and serves meat-free dishes, which reduces carbon output. Kimble notes that Restaurant Associates works closely with purveyors who distribute foods from local farms and that it has taken many small steps to reduce waste, such as eliminating plastic straws. The Visitor Center Garden Café has been working toward the Green Restaurant Association’s designation for the past 18 months.

“We Winterthur takes very seriously its role as a good steward of the environment,” said Kimble. “The 1,000 acres of this estate are a priceless greenspace. Now we can show that our efforts in the restaurant are green as well. We want to be a leader in the state.”

The restaurant industry comprises about 10 percent of the American economy and consumes about half of the average person’s food budget. If it were a country, the industry would have an
economic impact equal to the world’s 11th largest economy. The GRA helps restaurants and their customers understand the environmental challenges facing the industry and empowers them with clear solutions to environmental issues in order to create an environmentally sustainable industry. GRA certification is made up of over 500 environmental standards, including 40 from external science, environmental, and governmental organizations. Each standard earns a restaurant GreenPoints toward Green Restaurant certification. The Garden Café earned an impressive 76.75 GreenPoints.

“Everyone can feel good when the place where they’re eating is taking steps to be earth friendly,” Kimble said.

ABOUT WINTERTHUR

Winterthur—known worldwide for its preeminent collection of American decorative arts, naturalistic gardens, and research library for the study of American art and material culture—offers a variety of tours, exhibitions, programs, and activities throughout the year. General admission includes a tour of some of the most notable spaces in the 175-room house as well as access to the Winterthur Garden and Galleries, special exhibitions, a narrated tram tour (weather permitting), the Campbell Collection of Soup Tureens, and the Enchanted Woods children’s garden.

Winterthur, located on Route 52, six miles northwest of Wilmington, Delaware, and five miles south of U.S. Route 1, is closed on Mondays (except during Yuletide), Thanksgiving, and Christmas Day. Museum hours are 10:00 am to 5:00 pm, Tuesday–Sunday. Winterthur operates on a seasonal schedule and will be closed to the public from January 7 until we reopen for our spring season on Friday, March 1. $20 adults; $18 for students and seniors; $6 for ages 2–11. Winterthur is committed to accessible programming for all. For information, including special services, call 800.448.3883, 302.888.4600, or TTY 302.888.4907, or visit winterthur.org.

ABOUT RESTAURANT ASSOCIATES

Restaurant Associates is recognized as the nation’s premier hospitality company, operating over 100 prestigious locations. Restaurant Associates, based in New York City, provides premium food services to museums, performing arts centers, aquariums, corporate dining, educational facilities and off-premise catering events in the New York City, Boston, Hartford, Atlanta, Washington D.C., Philadelphia and Toronto metropolitan areas. It has operated the Visitor Center Garden Café and the Cottage Café since 1999.