One of the unwritten rules of the restaurant business is "never to do anything to bring attention to your prices," unless of course they are very low. The standard wisdom is that the less you talk about them the better.

Since we like to break a rule on occasion we thought we might as well break this one. Well take a few lines to explain why our (food and beverages) costs what it costs.

First of all, we pride ourselves on making a quality menu of the finest local and regional sources. We feature healthy and sustainable products such as free-range chicken, grass-fed beef and pork and organ- ic greens. We proudly serve wines, beers and spirits from Washington. We could extend our reach beyond our state and find similar products at a lesser cost, but we choose not to.

Our decision to provide these products to our guests demonstrate our commitment both to the quality of our product and to our desire to build strong relationships. The growers and producers of our food and beverage, and the distributors who sell to us, share our values in working with them, help us to develop an effective support network.

When the cost of the products we use goes up, we do not compromise quality. The integrity of our food and beverage is first and foremost. Of ten, the best, most nutritious food costs more money. However, we trust our guests have come to appreciate the value in the quality of those ingredients.

We price our menu according to a mathematical formula, not a whim. The formula allows us to pay our bills and stay in business to keep serving the best food and beverage possible to our customers.

Ambrose F. Grow

Ambrose Grow and his wife, Amanda, and their family have been in Eagle Harbor since 1983. He was a Civil War veteran and came because of the descriptive letter he had heard of a place where he could see papers tilling of the virtues of Bainbridge Island. Settling in his farm in Manart, Kansas, he homesteaded 160 acres here along the waterfront. In addition to be- ing a member of the Eagle Harbor Congregational Church and the Madison Presbyterian Church, he is also active in the local community. He is also on the advisory board of a zero waste NGO Scup which is an instrument- al in coordinating the Pub's HORSE pilot program.

In 2008, PSE began investing in dairy digesters as part of their Green Power Program. Today, PSE has partnerships with six dairy farmers. Daily di- gesters turn manure into methane which can be used to fuel an electric generator. PSE’s Green Power Prog- ram has been recognized by the US DOE and the EPA as a leader in renewable energy development. The PSE pilot project is a nat- ural extension of PSE’s inter- est in developing alternative sources of renewable energy.

Eagle Harbor Conservation District

Partnering with PSE and Imp- act BioEnergy, the Pub is set- ting up a HORSE pilot demon- stration beginning this August. Because composting can be both an art and a science, we’ll be attempting to discover the practices that work best with our customers and produce of food and waste volume. Our new mechanical biomass will be temporar- ily placed in our parking lot for about six-months to determine the most Effective systems of termites and large hu- manants (barnyard animals). Once set in place we expect the HORSE system to divert over 100 pounds per day of our food and carbon-based wastes from our waste bins.

Also, of great interest to us is the network that will be monitored and analyzed. Remember watching Doc Brown power up his time-travel- er machine with banana peels among other items scavenged from garbage in “Back to the Future,” that was our reality. We hope to power part of our restaurant with the pilot phase of the project with the same food waste.

Honoring the Harvest

As project host, the Pub and its partners have found just one more reason to celebrate our harvest. Respecting the land, water, air and the tremendous amount of work it takes for farmers to grow our food – then using ingeniously, common sense and good judg- ment to move nutrients through the food system from farm to table and back to the land for future growth – this is a major step towards a future of going to waste in a landfill. The goals of this particular project and its pilot are:

1. Demonstrate to the commu- nity that this project and ones like it are viable.
2. Imply a policy approach about resource recovery through coordinated projects.
3. Develop strategies for lo- cating and funding permanent projects.

As more people want to know where food comes from and how it gets to the table...