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Sustainable Practices

Langley, WA (June 24, 2008) – From sourcing products from local purveyors, to growing herbs and fruit right on the property to offering organic amenities – the Inn at Langley strives to support the natural environment and the local community of Whidbey Island.

“Operating in a sustainable way is part of our ethic at The Inn at Langley,” says chef and general manager Matt Costello. “Not only is our food mainly from Whidbey Island, many of what our guests experience at the Inn was produced by local artisans—the tables in the restaurants, the soap in the bathrooms, and the chocolates on people’s pillows. Our coffee roaster is even right down the road.”

The Inn at Langley’s sustainable practices include:

- Landscaping that is completely organic and does not include the use of any chemicals. Compost is sourced locally on the island and fertilizers are all natural.
- Eco-friendly detergents and cleaners are used wherever possible and the use of bleach is limited.
- Guest rooms feature luxurious organic cotton towels and sheets.
- Guest room amenities include organic and locally sourced products including soap from the Whidbey Island Soap Company, coffee from the local Useless Bay Coffee Company and chocolates made by the Whidbey Island Chocolate Company.
- The restaurant features ingredients sourced from Northwest purveyors, many of which are farmed or foraged on Whidbey Island. All seafood is wild and meats and produce are harvested sustainably. Menu items regularly include Penn Cove mussels, locally-foraged mushrooms, troll-caught salmon and seasonal produce.
- Unused food items, such as bread and coffee beans are donated to island charities and soup kitchens. Food items that cannot be donated are composted on site and distributed to local farms as fertilizer.
- Energy saving compact fluorescent light bulbs are used throughout the Inn.

The Inn also recently worked with the Whidbey Island Soap Company to develop a signature scent, featuring notes of lavender and lemon grass to reflect the Inn’s serene blend of the Northwest and the Zen aesthetic.

The Inn at Langley is located on Whidbey Island about an hour from Seattle via car and ferry. Matt Costello manages The Inn and serves as chef at The Inn's Restaurant, the heart of the beautiful and peaceful retreat. *Condé Nast Traveler* and *Travel + Leisure* magazines have consistently ranked the Inn among the top accommodations in the nation (most recently in 2008), and in 2007, *Seattle CitySearch* named The Inn Best Weekend Getaway. For reservations and more information, call 360.221.3033 or visit www.innatlangley.com.

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