Sheldon House and Barn sustainability statement.

As custodians of an eighteenth-century Grade 2 listed building in a National Park, with all the demands and constraints that attracts, we are very keen to manage our B&B and self-catering business as sustainably as possible.

Energy.

Following a Carbon Reduction survey sponsored by Derbyshire County Council in 2021 we have followed the recommendations as far as we can, including programmable thermostatic valves on radiators so that heating is only on when necessary.

All rooms have seasonal duvets and woollen throws, so options are available for guests to keep warm.

Lights in public spaces are on timers so switch off when not needed; all light bulbs and fittings are LEDs.

Heating in the House is from a new oil condensing boiler with minimised CO² and zero-NOX emissions.

We are waiting for technology in battery storage to improve before acquiring solar panels (which are currently not sufficiently effective to off-set the financial and resource cost) subject to appropriate Listed Building Planning Consent.

Sheldon Barn heating is by LPG gas boiler, with radiators thermostatically controlled. Showers in the House are mostly electric, those in the Barn from a combi-boiler, so water is heated on demand.

An EV charging point is available for use by guests in both House and Barn.

Cleaning agents.

All cleaning materials are obtained from <u>https://www.splosh.com/</u>. These are eco-friendly products which are delivered, in concentrate form, through the letterbox and we just add water, re-using the plastic bottles and reducing waste.

Packaging is fully recyclable and is returned by post to the manufacturer for reuse. Bleach and other unsustainable products are only used if absolutely necessary.

Cleaning cloths are fully washable and reused.

Waste.

We recycle plastic, tins, glass, tetrapacks, foil, paper, card and food waste (of which there is very little from the kitchen), through the regular weekly bin collection. In addition, we have a large compost heap which we use in the garden.

When we replaced some furniture, unwanted items were given to a local charity for use in homeless refuges.

Plastic bags which have contained low risk products are washed and reused. We resist single use plastics as far as we possibly can.

Even coffee grounds and eggshells are saved and used as a garden slug-control method or added to compost.

Rainfall is collected in water butts for use around the garden. Bills are emailed to guests, to reduce paper usage and waste.

Food Supplies.

As much as possible (bread, jams, granola, fruit compôte) is home-made on-site but where this is not possible, local suppliers (with low food miles) of meat, flour, coffee, oatcakes and pastries are used. Eggs are from our own free-range hens or local farms. Muesli and tea are from fair-trade suppliers and fruit and vegetables are from <u>https://www.oddbox.co.uk/</u> which minimises use of plastic packaging and sources very usable produce which would otherwise have been discarded.

We offer a wide choice of breakfast with 5 or 6 main options but asks guests to order the previous evening. This enables a better guest experience maximising choice, but also minimises waste as we prepare food specifically to order.

Hospitality supplies.

These come from a trade supplier which offers nationwide CO² neutral deliveries with electric vehicles.

Fresh flowers in the house and guest rooms are from our garden (in season) or a UK mailorder supplier, keeping transport costs to a minimum and supporting small businesses.

Replacement of household items.

This includes items such as furniture, linen and bedding. We look to source items from companies with an ethical trading code and using sustainable natural resources. Worn out items are recycled in whichever way is most appropriate, for example worn bedlinen which could not be sold but is still usable is given to Ark, a local homeless charity. www.arkhousingtrust.co.uk.

Appliances.

As these are replaced we invest in some of the lowest energy use/highest efficiency appliances available. Use of any appliance is judicious, for example low washing temperatures are used where it is safe to do so. Laundry is done in-house and is dried outdoors on the washing line (solar/wind power!) with the tumble drier only used if absolutely necessary.

Building maintenance and repair.

Care of a Grade II listed eighteenth century building in a National Park brings significant challenges of sustainability and cost. We have enlisted the support of a local conservation architect <u>https://www.tomcrooksarchitecture.co.uk/</u> to manage the work for us and ensure we are exemplary custodians of both the buildings and local environment.

Carbon Footprint.

We have registered our business with Climate Stewards <u>https://www.climatestewards.org/</u> to enable us to track our annual carbon footprint and then to offset this in the following year.

Toilet Twinning.

All our toilets have been twinned to help fund toilet provision in some of the poorest areas on our planet. <u>https://www.toilettwinning.org/</u>

EQM. In the summer of 2023 we applied for the Environmental Quality Award, which supports and promote sustainable business activity.

We are constantly evaluating and updating our methods; this document is accurate as of Summer 2023.