PRESS NEWSLETTER

Urban & creative garden concepts for everyone!

Darmstadt, July 5, 2017 *** The UNO estimates a growth in world population from up to 10 billion people until 2050. A challenge for agriculture as the amount of needed food will grow simultaneously. Visions of at least partly self-sustaining living already exist and will be expanded more and more. Urban and indoor gardening as well as own bee hives are already common terms. In times of economical instability people tend to reflect on the important things in life. Therefore more and more people - especially in the cities - find fulfillment in gardening: whether it’s in an allotment garden which enjoys a revival amongst hipsters, a garden in city parks, on the balcony or at
Green Pearls® presents pioneers in the field of self-supply and possibilities for a green retreat.

Exotic greens and bee hives in Switzerland

The hotel Schloss Wartegg, located at the Suisse side of the Lake Constance, pampers guests with dishes made of vegetables grown in the own Demeter garden. Only rare vegetable varieties are being planted, for example the black salsify "Russian Giants" or the yellow climbing beans "Klapproth-Lila-Scheke". In terms of sustainability only original sorts are being used disqualifying F1 hybrids that deliver good results in the first year only. Especially good for nature and agriculture: the hotel's own bee hives also producing organic honey guests can enjoy for breakfast.
Visionary cuisine in Berlin

In March the worldwide first vertical-farm-to-table restaurant "Good Bank" opened in Berlin. Guests enjoy their dishes sitting next to the farming modules of the company Infarm in which three different lettuce and vegetable varieties are grown and directly being used for cooking. More varieties are supposed to come soon. The short time frame between harvest and consumption makes sure vitamins and nutrients are being kept while the omission of transport routes, cool chains and packaging ensure the lowest CO2 emissions possible.
Gardening depending on moon phases in South Tyrol

The Leitlhof in the Dolomites acts according to sustainable, regional and seasonal criteria. A herb garden, located next to the main house, and the own agriculture Mühlenhof with a big vegetable garden, a potato field and another herb garden provide the majority of the needed ingredients for the kitchen. The moon phases are an integral part for the cultivation of the plants. Taking them into account the Leitlhof offers regional and seasonal food produced in harmony with nature. Furthermore, the Mühlenhof provides organic sheep meat and the hotel bar offers home made herb and elder liquors.
A garden for everyone, whether it’s inside or outside!

With a vertical garden gardening is possible even if there’s no garden or balcony close by. The American family-led company Woolly Pocket produces the plant bags ”Wally-One" to hang up on walls. The bags are made of recycled plastic bottles, the inside is covered with a rubber coating making it water proof while being breathable. A perfect solution for an indoor garden with a lot of different plants is the plant wall Karoo. The element is also made of recycled plastic and consists of nine plant bags and special substrate developed for vertical gardens. To expand the garden new elements can easily be added. Growing herbs, fruits and vegetables at home was never that easy before.
Mawell - the resort with a herb roof

The hotel's own herb garden is to be found on top of the Mawell Resort's roof. Herbs are an integral part of the cuisine of the "Kulinarium" and the refined regional and seasonal recipes are to die for. The kitchen follows the motto "Naturally from here" and therefore uses products from the region Hohenlohe in Germany. Special attention is granted to the herb garden where herbs are watered with 140 meters deep and mineral rich spring water.
Farm-to-table office in Japan

One of the world's biggest farm-to-table projects is realized by the office of the Japanese company Pasona Group in the midst of the huge city Tokyo. More than 1,500 employees help taking care of more than 200 different vegetable and fruit varieties as well as herbs that are used for the canteen. Here, tomatoes grow in conference rooms and in the entrance hall guests and employees are greeted by lettuce and broccoli. Agriculture experts supervise the whole project. Even though the indoor garden cannot meet the complete need of the canteen, a positive side effect is also noticeable: over 80 percent of the employees state that they are more motivated to work.
Consequently regional

The Lacon-certified and organic garden of the **Spice Village** in India provides a variety of vegetables: kale, beans, carrots and pumpkins are grown and then processed. Further needed ingredients are bought in the region from suppliers not more than 50 miles away. Like this the resort avoids long transport routes and unnecessary CO2 emissions while at the same time supporting the local communities. A specialty of the **Spice Village** are gherkins and preserves of Indian goosegog, mango, beetroot and plums. Furthermore guests can take part in cooking classes learning about the regional kitchen of Kerala and its exotic herbs.

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The German Green Pearls GmbH with place of business in Darmstadt, Germany unifies international tourism companies that support environmental protection and demonstrate social commitment. Thereby,
Green Pearls is the first holding company worldwide that consolidates sustainable hotels, destinations and restaurants in a global data source.

Among the criteria of admission to Green Pearls® Unique Places, are a sustainability plan on management level, sustainable architecture, comprehensive water, energy saving and waste recovery measures, the use of seasonal and regional ingredients in the kitchen, as well as a large commitment for the social balance in each of the vacation regions.

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