

As one of the few small-batch coffee roasters in the DC area, Caffe Amouri's focus is on quality, community, and sustainability. The use of corn starch cups and fettuccine coffee stirrers, and making coffee grounds available to local gardeners for composting, underscore their commitment to



sustainability - leaving the earth a better place for future generations.

The owner of Caffé Amouri, Michael Amouri, found the choice to go green easy: "We are always looking for the most environmentally friendly way to serve our customers. For example, it hasn't cost us more to use china instead of disposable plates and cups, and our customers can't wait to see which mis-matched items they'll get from our colorful and eclectic collection (see pictures):





(story continued on back)





## Caffé Amouri, Vienna (continued)

In response to his commitment and the resulting success, Caffé Amouri has been twice recognized as Restaurant of the Year by the Virginia Green Travel Alliance for measures such as:

- Installing hand dryers in bathrooms to cut down on paper consumption and waste.
- Adopting a measuring system for kitchen soaps, cutting down on their waste and use.
- Serving as a drop-off point for the Community for Helping Others, to provide food for families in need.
- Establishing an aggressive composting, recycling, and waste reduction business process.
- Emphasizing the use of local and sustainable food and beverages.

If you know of a Fairfax County restaurant that has a great recycling program, please let us know. Call us at 703-324-5230.







