



RESPONSIBLE RESTAURANTS

The Pelican restaurants source their seafood following the Monterey Bay Seafood Watch Program recommendations that focus on the environmental sustainability of how the seafood is harvested. Pelican is a member of the Surfrider Ocean Friendly Restaurants who abide by eliminating polysyrene use, proper recycling practices, reusable tableware for onsite dining, eliminated plastic bags and plastic straws, and offering paper alternatives when requested. Pelican also limits excess food waste and order and donate food to the community food banks.



TRANSPORTATION CARBON OFFSET

The shipping and logistics team at Pelican have worked over the last several years to develop a deep connection with local freight companies to help offset the carbon footprint that comes along with shipping beer. Pelican ensures that every semi-truck that coming to the brewery is full of packaging and raw materials and every trailer leaving the brewery are full of beer heading to wholesalers. By doing this, we make sure that we never have empty trailers on the road that create unnecessary trucking and will offset our under 4:1. An incredible feat that shows carbon footprint by an estimated 25-30 tons in 2019.



WATER **CONSERVATION**

When the Brewers Association first posted the statistic that it takes 7 gallons of water to produce 1 gallon beer, we gasped and then asked ourselves, "What is our consumption?" We carefully looked over all of our procedures, water meters, and waste water logs. What we found was quite surprising. We landed at half the national average with 4.6 gallons of water to 1 gallon of beer. We then spent time dialing in processes and have been able to drop that ratio to every step in our process is done with purpose and not wastefully.



GREEN POWER

The Pelican brewery operations are now purchasing 50% of its electrical power from local and renewable sources. The brewery sends its wastewater to the Farm Power digester in Tillamook, which helps reduce nutrient loading from local dairies. The methane generated from this process creates electricity. The electric power is then purchased back by Pelican at a premium cost to help support this effort. By supporting the Green Power program at Tillamook PUD, Pelican it helping to reduce the amount of methane gas released into the air. It also helps improve water quality in local streams & rivers by decreasing the volume of waste deposited directly on farm fields.



ENERGY GENERATION

At the Pelican Brewery, we capture all waste water streams from our brewing process. Through a great local partner, we turn our effluent into electricity. Our process uses lots of water. Cleaning, sanitation, and rinsing all contribute. In 2018, Pelican installed infrastructure to capture, and move it to our local digester. There it's mixed with farm waste. Through biotransformation methanerich biogas is produced, which runs two 700KW combined heat/power generators. Our combined efforts greatly reduce nutrient loading to our rivers and streams, and make us a good partner to our city utilities.



SPENT GRAIN

Pelican is proud to be able to supply all of our spent grain from all three of our facilities to local dairy farmers. Spent grain provides additional nutrients, like protein and fiber, for livestock and help farmers cut back their costs on having to buy feed. Pelican used almost 2 million pounds of malt in 2018, with cheese being one of the other major commodities produced on the rural Oregon coast, that's a lot of happy cows!



BOILER UPDATES & RECTIFICATION

Pelican has installed two energy efficient Miura Boilers. This wew technology and better process control allow this boiler to capture more steam condensate and reuse it in the generation process. The condensate return lines have a connection to our kettle steam stack that increases the recovered condensate and creates a 5% utilization. increase. Our new brewing system features a rectification system which reduces required boiling time by 66%. This translates to a significant savings in boiler energy consumed in every batch we produce.



HOT WATER RECLAMATION

Once wort is boiled it needs to be cooled down so the yeast can ferment the sugars and make beer. To do this Pelican utilizes a single stage cooling system to bring wort from boiling temperatures to below 70°F. We run chilled water and the wort through a plate heat exchanger. We then route the now heated water back to our Hot Process Water tank and reuse it in the brewhouse. This process helps cut back our need to heat water with our boiler and reduces our usage of propane. This critical process reduces our consumption of propane by over 40,000 gals a year.





STEWARDSHIP

At Pelican, we are always looking to do the right thing for not only ourselves, our team members, but also our beloved coastal communities. Our team members are actively involved in many organizations, events, and initiatives to uplift our communities. Including partnerships with TORTA and Trailkeepers of Oregon to ensure that our guests and community have well-maintained trails and trail access to experience the best of our coast. Environmental partnerships with Barrel Bag, Surfrider Foundation, beach clean-ups, and road sponsorships to ensure our beaches are clean and safe for all to enjoy. Our team members also volunteer across multiple community organizations, including local schools. food banks, community centers, and sports teams, to ensure we are positively impacting our communities. Pelican makes several gift cards, gift certificates, and monetary donations to community organizations throughout the year.



DESTINATION MANAGEMENT

We get to wake up every day and know that amazing is possible because of the breathtaking beauty of our coastal communities that surround us. At Pelican, we are a leader and critical partner in our coastal communities. We work with our community leaders to create places that everyone can thrive in. This includes working closely with

Tillamook Coast to develop sustainable tourism initiatives for our counties, Tillamook County to identify opportunities to improve infrastructure and community experience, and with lodging and restaurant alliances to ensure we are the best employer.



YOUTH SUPPORT INITIATIVES

At Pelican, we are actively involved in helping teach and positively impact youth. This includes a high school mentorship program through Tillamook Bay College for students in Tillamook in Nestucca to learn about all aspects of the hospitality business and Clatsop County with Seaside High School. Team members also love to spend their time reading and volunteering to be positive role models to young students in our local school district. Pelican is very active in our community sports with donation-based sponsorships.



FOOD INSECURITY

Pelican is working to eliminate food insecurity in our coastal communities. Our coastal communities have some of the highest food insecurity rates in the state, and we want to do our part to help those suffering from food insecurities. We do this through reoccurring Food Back donations of food, monetary donations, and awareness initiatives to inform our guests about food insecurities in our counties. Additionally, tackling food insecurity leads us to reach our RDEI goals and create inclusive, diverse, and equitable coastal communities.



RACIAL, DIVERSE, EQUITABLE **AND INCLUSION INITIATIVES**

Creating diverse, equitable, and inclusive workplaces and communities is a crucial focus for Pelican and our Family of Companies. This may seem like a buzzworthy topic, but here at Pelican, we are committed to doing the real hard work to create better workplaces, better communities, and in turn, a better world through RDEI initiatives. We have hired an outside RDEI expert partner to help guide us through the process and identify opportunities for improvement. We have created an employee-led Diversity Advisory Committee to work alongside Company leaders and the community to advance changes in policies and procedures that help the FOC become the Employer of Choice and a valued community partner. These are just the beginning of the work that needs to be done, and we welcome your involvement to help make us better.