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FEARRINGTON HOUSE BECOMES THE FIRST AND ONLY AAA FIVE DIAMOND CERTIFIED GREEN RESTAURANT®

The North Carolina staple receives accolades from two leading national organizations



Pittsboro, NC – October 15, 2010. Fearington House, one of North Carolina’s premier dining destinations, has become the first and only AAA Five Diamond Restaurant that has also been designated a Certified Green Restaurant® by the Green Restaurant Association (GRA), a national nonprofit organization specializing in helping restaurants become more environmentally sustainable.

“Fearington House is proud to have received both the Certified Green Restaurant® and Five Diamond distinctions” says Theresa Chietini, Fearington’s General Manager. “We have always prided ourselves on providing an exceptionally distinctive experience for each and every one of our guests, and for us, that also includes implementing sustainable practices that reduce waste and increase food quality.”

“Fearington House has been a leader in North Carolina—one of the first two restaurants in the state to become a Certified Green Restaurant®,” said Michael Oshman, Executive Director of the Green Restaurant Association. He noted that in-state interest in the GRA is growing, and that several restaurants in North Carolina have began the Certification process.

To meet the GRA’s rigorous Certification guidelines, a 2 Star Certified Green Restaurant® must meet a minimum of 100 points. Fearington House has achieved this by implementing many interesting and innovative changes, including recycling the grease from its fryers, which helps reduce restaurant waste. In total, Fearington House has already earned over 100 points for steps including:

- Implementing a full-scale recycling and composting program
- Purchasing vegetarian food options, over 30% of their total monthly food purchases
- Using low-flow faucets and spray valves in their hand washing and prep sinks, which save thousands of gallons of water and significant energy

See [here](#) for details on all of Fearington House’s environmental steps.

Less than 0.28% of the 27,000 restaurants ranked by AAA will be designated a Five Diamond restaurant, rendering the 15-year consecutive ranking of Ferrington House a remarkable feat indeed. In order for a restaurant to be eligible to apply for evaluation by AAA, they must meet 12 essential criteria, including comfort, cleanliness, security, and safety. A Five Diamond restaurant is one that provides a consistently distinctive world-class experience, one that combines elegance and tradition with innovation and artistry. See [here](#) for the full AAA ratings criteria.

"We are thrilled to count a distinguished restaurant like Ferrington House among our Certified Green Restaurants[®]," says Michael Oshman, Executive Director of the Green Restaurant Association. "Obtaining a Five Diamond rating is no easy feat, and implementing sustainable practices as well sets the bar higher for restaurants seeking this coveted ranking. We are incredibly pleased with the steps Ferrington House has taken thus far to become more sustainable, and look forward to helping them make more changes in years to come."

For more information about the Green Restaurant Association, visit www.dinegreen.com.

About Ferrington House

The Ferrington House Country Inn and Restaurant are members of Relais & Chateaux, an association of the finest restaurants and hotels in the world, and hold AAA's Five Diamond awards for both lodging and dining.

The celebrated farmhouse restaurant is one of the most venerable farm-to-fork restaurants in the South and is a Green Certified Restaurant[™] (one of the first in the South to join in this effort). Executive Chef Colin Bedford is the youngest chef included in the October two-book release from Relais & Chateaux: *85 Inspirational Chefs: Recipes from North America, Mexico and the Caribbean* and *Chef's at Home: Favorite Recipes from Chefs of Relais & Chateaux in North America*.

Adjacent to the restaurant is the 32-room Ferrington House Country Inn surrounded by extensive formal and kitchen gardens and pastures. Both *Travel & Leisure* and Conde Nast *Traveler* Readers Polls have in 2010 voted the Inn a top 10 small hotel in the United States. [The Ferrington House Country Inn](#) and [Restaurant](#) are located 8 miles south of Chapel Hill, NC and 30 minutes from the Raleigh-Durham International Airport.

About the Green Restaurant Association

2010 marks the 20th anniversary of the Green Restaurant Association's (GRA) founding in 1990. The Green Restaurant Association is a national non-profit organization that provides the only official Certified Green Restaurants[®] mark in the country. For two decades, the GRA has pioneered the Green Restaurant[®] movement and has been the leading voice within the industry encouraging restaurants to listen to consumer demand and green their operations using transparent, science-based certification standards. With their turnkey certification system, the GRA has made it easy for thousands of restaurants to become more environmentally sustainable in a profitable manner. The GRA is endorsed by scores of national environmental organizations such as NRDC and Environmental Defense, and esteemed trade organizations including the New York State Restaurant Association, Orange County Restaurant Association, and America Public Garden Association. The GRA is also an Energy Star partner. In 2010, Citysearch announced the GRA as their official Green Restaurant[®] listing partner. The GRA has been featured on CNN, NBC Nightly News, NPR, and in *The New York Times*, and *The Washington Post*. For more information visit www.dinegreen.com.