

29 PALMS INN PIONEERING SUSTAINABILITY IN THE MORONGO BASIN

29palmsinn.com



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FOUNDED IN 1928, THE PROPERTY ENCOMPASSES 70 ACRES. THE INN COMPRISES 20 ROOMS, 4 HOUSES, AND IS SUPPORTED BY A TEAM OF 31 EMPLOYEES.

Just a few minutes from the entrance to Joshua Tree National Park, the 29 Palms Inn is anchored by the natural spring waters of the Oasis of Mara, the site of life-giving waters for desert animals and humans for thousands of years. The Oasis originally consisted of a series of springs stretching for nearly a mile across a southern portion of Twentynine Palms. Today, the Oasis' last remaining pond is a landmark at the center of the 29 Palms Inn property.

With a deep appreciation for the Oasis and the beauty of the desert, for five generations the Inn's proprietors have demonstrated an enduring dedication to water and resource conservation. Recognizing the limitations and challenges posed by traditional recycling methods, the Inn advocates for proactive measures to minimize waste generation from the outset incorporating sustainability initiatives into daily operations of their Inn, restaurant, and their on site farm and garden.

REDUCING WASTE AT THE INN

To minimize single-use plastic waste in guest amenities, the Inn provides cleaning soaps (body wash, shampoo, and conditioner) utilizing a reusable 5-gallon bucket system. With refillable wall-hung dispensers in each room, the Inn effectively eliminates the need for small disposable items, reducing plastic consumption and landfill waste.

With the Oasis of Mara at the heart of their property, and grateful for their on site well, the Inn has always been sensitive to water usage and prioritizes conservation of this invaluable desert resource. Embracing the natural desert landscape, the property's landscaping features native vegetation and drought-resistant edible plants.

To share their appreciation for their natural environment and empower both visitors and locals to effect positive environmental change, the Inn offers regular nature walk tours of their property. These weekly, free, educational tours are hosted by the Inn's resident naturalist and provide insights into the region's geology, history, and native flora and fauna.



SCRATCH COOKING AT THE RESTAURANT

Measures to minimize food waste and single-use plastics extend to the Inn's on site restaurant, The Restaurant at 29 Palms Inn.

The restaurant takes pride in its commitment to scratch cooking, preparing most of its food, dressings, sauces, bread, and baked goods in-house. Not only does this practice result in superior taste and quality, but it also helps minimize packaging waste associated with pre-packaged and processed foods. Whenever possible, staff reuses or repurposes plastic containers and tubs for food storage reduces its reliance on single-use plastics.

Kitchen vegetable scraps are turned into stock and every day 5-to-8 gallons of food scraps are composted to cultivate the Inn's on site garden nourishing a year-round bounty of native and indigenous fruits and vegetables. Chefs at the restaurant then use the harvested produce for farm-to-table meals, completing the cycle of composting and cultivation.

After meals, guests are discouraged from single-use to-go containers and are provided with convenient ceramic cups or washable items to take back to their rooms. Guests are also encouraged to utilize refillable water bottles and morning hot chocolate is offered in glassware from a refillable serving container rather than individual packets.



The restaurant's tented outdoor dining space provides desert views. (top) A beet salad made from Faultline Farm vegetables. (top left) An aspiring chef plates fresh pasta in the kitchen. (top right) Vegetable bounty fresh from the farm and headed to the restaurant. (bottom left)



CULTIVATING THE ECOSYSTEM AT THE FARM

For nearly 50 years, the 29 Palms Inn has meticulously managed organic matter, collecting and composting food waste, diverting it from landfills and using it to nourish the Inn's on site Faultline Farm and garden. They employ a holistic approach to agriculture aspiring to create a closed-loop system where the farm generates everything it needs internally.

Integral to the farm's sustainable practices is the cultivation of a diverse array of crops specifically tailored to the needs of their resident chickens and roosters. Beyond traditional feed sources and vegetable scraps from restaurant, the farm utilizes garden greens, sunflower, and amaranth seeds, alongside foraged wild plants, to provide a nutritious and varied diet for the poultry. This approach not only ensures the health and well-being of the animals but also results in high-quality eggs prized by patrons.



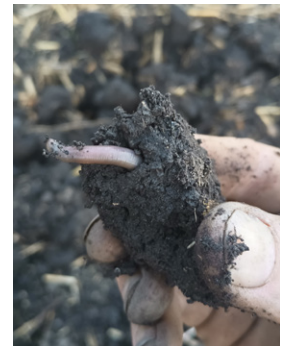
Summer sunrise over Faultline Farm. (top) Sunflowers and assorted flowers are used in tabletop arrangements at the restaurant. (top left) Harvested amaranth for seed. (top right) Resident chickens under the grapevines. (right)

Composting processes at the 29 Palms Inn adhere to bio-intensive methods. By methodically balancing greens and browns, the farm generates nutrient-rich compost essential for sustaining robust vegetable beds. Through the strategic utilization of anaerobic fermentation (composting) and indigenous microbial inoculants (natural microorganisms that control pests), the farm further enhances soil health and vitality, fostering a symbiotic relationship between cultivated crops and the natural ecosystem.

The holistic approach extends beyond the garden, encompassing the farm's livestock management practices. Through the implementation of deep litter methods (layering of wet and dry compost material) and the application of lactic acid bacteria serum, the farm ensures optimal conditions within their thriving chicken coop, minimizing odors and enhancing nutrient cycling. Additionally, by leveraging the presence of earthworms, the farm promotes soil aeration and fertility, further enriching the agricultural landscape.

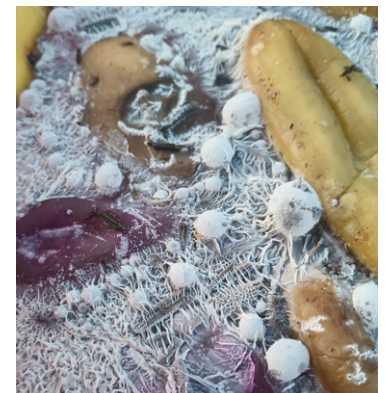
As a biodynamic farm, their aim is to generate everything the farm needs from the farm itself, making it a self-contained organism. Their commitment to biodynamic principles and innovative agricultural practices converge to create a thriving ecosystem rooted in harmony with nature.

The farm welcomes people and local wildlife to take a tour. (right)

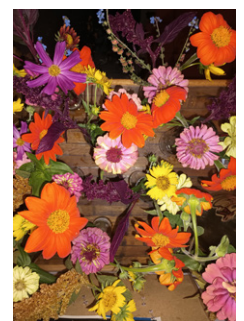


Food scraps from the restaurant in the compost pile. (left) Earthworms are used to aid the composting process. (top)

To jump-start compost piles, the team applies homemade lactic acid bacteria serum. (right) It is also sprayed on leafy greens for increased vitality and used in the chicken coop to control odors and assist in the natural fermentation of any food or droppings that fall on the straw-lined floor.



Another nourishing farm practice is Biodynamic Preparation 500, a soil enhancer created by burying cow horns filled with fresh cow manure, allowing it to ferment and become a nutrient-rich, mycologically active substance that is then sprayed onto the soil during winter and spring. (left)



In addition to vegetables such as radish and carrots, the farm provides flowers used to decorate restaurant tables and rooms at the Inn. (above)