

The Beardslee Homestead

S U S T A I N A B I L I T Y P L A N



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Sustainability Plan Summary

For 225 years The Beardslee Homestead has contributed to the agricultural production of New York State. Wheat, apples, pears, corn, hops, herbs, and grapes have all been staples of production at one point in time. While our current agricultural production focus has shifted to organic eggs, grapes, apples, hops, herb-infused spirits, and raw honey, the principles of sustainability and conservation are at the center of all we do. We do not use commercial fertilizers or even irrigation equipment--everything is watered by rain or well water alone. In the past, we have used Sevin to treat for invasive insects like Japanese Beetles and Bonide to treat fruit trees and grapevines at bud-break, but we are in the process of switching to organic and sustainable methods of pest control. This report dives into the sustainability practices we are currently testing and one's that are already in motion. It will be updated each summer, as our production grows. Sustainable practices mean smaller production, but smaller production means more intimacy and connection with nature.

Our Commitment

The Beardslee Homestead has a rich family history. Since 1799, It has been passed down from generation to generation in the Beardslee family and as of 2020, the Greco family plans to carry on its familial legacy. We are committed to environmental sustainability and being good stewards of the land so our farm can thrive and continue to be passed down for many more generations to come.

Powered by the Sun

Solar Energy

The Beardslee Homestead AgriResort is committed to being powered by the sun. In Collaboration with a major European solar farm developer, we are developing community solar projects to not only power us, but power the village of New Berlin as well.

Electric Vehicle Chargers

A long-term goal of one of the solar projects we are currently working on is to offer EV charging stations for our guests.

Agriculture

Transition Away from Pesticides: Grapes

In the past, The Beardslee Homestead has relied on Bonide to treat pests on the grapevines such as Japanese Beetles. This year, we are committed to organic and regenerative agricultural practices in our vineyard and beyond. We are considering testing kaolin clay spray and applying milky spore powder as natural forms of pest control in our vineyard . Kaolin clay has a cheaper up front cost than milky spore powder but requires weekly applications. Milky spore powder is far more expensive up front but would cost \$10,000 less over 20 years and is less labor intensive. If these are successful in the testing period, we will proceed with these methods. If not, we will continue testing alternative methods.

Transition Away from Pesticides: Apples

We are currently testing kaolin clay spray as a primary form of pest control in our orchard but are still researching additional alternatives to ensure a successful transition.

Waste

Starting in the summer of 2024, we are experimenting with composting and will be using it as fertilizer to regenerate our land. It is an additional goal to keep any plastic use to a bare minimum.

Water Usage

The vineyard and orchard are watered by nature. Rainfall and well water are the only forms of irrigation we use.

Poultry

Our chickens, ducks, and turkeys have the ability to roam free as they please. In addition to their diet of grass and bugs, they are supplemented with organic soy free feed.

Apiary

The farm maintains two hives located in proximity to the vineyard and Unadilla River. There are abundant wildflowers for our honeybees to feed on. Our honey, honeycomb, and beeswax products are entirely organic and help maintain our commitment to regenerating the honeybee population.

Winery and Distillery

Our winery and distillery use old fashioned and traditional methods. All of our liquors are hand crafted for a true farm to glass experience. The base alcohol is sourced from New York State; all the herbs are grown on the farm; and the sugar is organic.

General Store

Our General Store is powered by solar energy, including the lighting and cafe bar. Everything that we sell is sourced from our farm and local farms committed to the same practices.