

# GOING FOR A ZERO NET ENERGY BUILDING

Long Lake Culinary Center, Traverse City, MI

## PLANNED UPGRADES

- Roof and wall insulation, high-performance windows and doors, ventilation controls, LED lighting with occupancy sensors
- Heat energy recovery systems, daylight harvesting, solar space heating/passive heating systems, new rooftop HVAC unit, boiler economizer
- Ground-mounted solar PV or wind system

## PROJECT SAVINGS

- Over \$24,000 annually
- Over 125,000 kWh
- Reduced Energy Use Intensity (EUI) by >50%



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*“Our founding mission is to create and raise awareness around just and sustainable food... the repurposing of an abandoned elementary school with a Zero Net Energy goal is the perfect continuation of our path,” Timothy Young, Founder/President of Food for Thought, a Tamarack Holdings producer.*

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## Project Summary

Michigan Energy Options (MEO) and other partners, including Consumers Energy, are attempting to bring an abandoned grade school back to life as a local food education and processing center that uses less energy than it produces from on-site renewables. This “zero net energy” goal is audacious and difficult to achieve, but the building owners—Tamarack Holdings—and project partners are motivated to create one of the few such buildings in the state.

Getting to zero net energy is a highly technical process, requiring precise auditing, systems modeling and creative financing. That’s, in part, why Consumers Energy has a pilot going in the state to help provide technical and financial support to projects such as our Long Lake Culinary Center, the Grand Rapids Art Museum and a handful of select others.

To begin this project, MEO has worked with SEEDS, a Traverse City nonprofit, to perform an ASHRAE Level II Energy Audit and a potential solar photovoltaic and wind assessment at the property. MEO was able to identify numerous opportunities for energy improvement in the building’s systems and related cost savings. Tamarack Holdings, a corporation of food distribution businesses, is working to transform the building into a “hub of culinary activity” where tenants will be able to share facility resources, and even have access to organic land for small scale farming operations. Increasingly, advocates of organic, local foods and clean, local energy are realizing the two efforts share much in common: resiliency, local control and community economic multipliers, among others.

MEO’s technical assessments for energy efficiency and onsite renewables includes estimates of costs, savings and payback times for the recommended upgrades. Preliminary planned upgrades will save over \$24,000 and more than 125,000 kilowatt (kWh) hours annually, helping the center to reallocate those dollars back toward their culinary mission.

**Building owner:** Tamarack Holdings

**Building type:** One-story, 37,000 sq. ft. former elementary school, transforming into Long Lake Culinary Center: shared culinary resource space

**Year of construction:** 1958, additions made in 1970 and 1981

To learn more, contact Brandon Malaski at: 517.337.0422 ext. 309 • [bmalaski@michiganenergyoptions.org](mailto:bmalaski@michiganenergyoptions.org)