



Sustainability

Neidon Sydän is a local business in the heart of Pyhänturi. We prepare our food by hand and favour ingredients that are grown, caught and foraged locally.

We want our operations to support the surrounding environment, the local community, and the people who live and work in the area.

We participate in Visit Finland's Sustainable Travel Finland programme, which helps tourism businesses develop more sustainable practices. For us, sustainability means practical action above all.

Environmental Sustainability

We favour ingredients sourced from our local area. Most of our meat, fish and berries come from local producers, hunters, fishers and foragers. Shortening the journey from the field, forest or lake to the plate reduces the need for transport and keeps our ingredients fresh.

We also use freshwater fish caught through local fisheries management. Using this catch supports the health and management of nearby waterways while providing us with an excellent local ingredient.

We prepare food according to demand to minimise food waste. We plan our purchases carefully, order larger quantities and consolidate deliveries to reduce unnecessary journeys.

We sort our kitchen waste carefully. Vegetable peelings are put to good use as animal feed.

We choose equipment and furniture based on durability and repairability. Whenever possible, we carry out maintenance ourselves and use local professionals. Our goal is to extend the lifespan of everything we use.



Social and Cultural Sustainability

We want to share the story behind our food. Our team knows the local area and the producers we work with, so you are always welcome to ask where the ingredients in your meal come from.

We introduce new employees to Neidon Sydän's operating principles as well as the Pyhä and Luosto area. This enables them to serve you better and assist with questions about the region.

We celebrate northern food culture and its authentic flavours. Cloudberries, lingonberries and cranberries, for example, may be unfamiliar to many of our guests. We are always happy to tell you more about them and, whenever possible, offer you a taste.

We are an active part of our local community. We prepare meals for the local school and day-care centres, collaborate with other businesses and contribute to the development of tourism in the area. If we do not provide the service you are looking for, we will be happy to recommend a trusted local partner.

Everyone in our workplace is treated equally. Tasks and responsibilities are assigned according to each person's skills and expertise.

Economic Sustainability

A significant share of our purchases is made within the local region. We buy ingredients directly from small-scale producers, berry pickers and fishers. We also use local maintenance and repair services.

This helps keep tourism revenue within the area, strengthens the local economy and allows as many people as possible to benefit.

All our permanent employees are local residents. We want skilled professionals to have the opportunity to work in their home region throughout the year. To support this, we have also converted seasonal positions into permanent jobs.

Financial stability provides the foundation for responsible business. It enables us to choose high-quality ingredients, invest in energy-efficient solutions and develop our operations with a long-term perspective.



Accessibility and Inclusion

Everyone is welcome, regardless of their background, language or clothing. You can visit us straight from the slopes or dressed for a special occasion—the most important thing is that you feel welcome.

Our entrance has a ramp and a wide doorway, and our indoor areas are accessible by wheelchair. We are always happy to assist you when entering or moving around the premises.

We provide service in Finnish and English. Catering for special dietary requirements is a natural part of our everyday service.

We are also easy to reach by public transport: the ski bus stops directly outside our door. If you are waiting to check in to your accommodation, you are welcome to join us for coffee or lunch in the meantime.