



Growing A Successful Giving Garden

Guide for Giving Gardeners

- Wipe as much mud and dirt as possible off the produce, but do not rinse the produce. Rinsing takes off some of the natural protective coating and will cause the produce to spoil sooner.
- Some produce can be put in clamshells (plastic containers), and use stickers provided to gardeners to name garden, date, and what the produce is. This makes it easier to give out!
- Do not donate fruits and vegetables that are overripe, moldy, bruised, spoiled, or have insect damage
- Harvest and donate produce early in the morning so it can be given out the same day
- Always print out a receipt with the weight and as much information as possible (i.e. Name, address, weight, what the produce is)

Food to Grow with Shelf Life

- Peas
- Peppers
- Winter Squash
- Potatoes
- Carrots
- Green Beans
- Cabbage
- Onions
- Garlic
- Radishes
- Corn
- Scallion

Where Should I Bring My Donations?

The Open Door, Eagan

3904 Cedar Grove Parkway, Eagan

- Monday - Thursday 9am - 3pm
- Tuesday and Thursday 5:30pm - 8pm
- Fridays 9am - noon
- Leave in vestibule after hours

The Open Door Mobile Pantry Center

14757 Energy Way, Apple Valley

- Monday - Thursday 8:30am - 3pm
- Fridays 8:30am - noon
- Leave in vestibule after hours

For more information, please contact Alpa at 651-600-9244 or alpag@theopendoorpantry.org