

**Giving Gardener Guide**

Become a Giving Gardener for The Open Door and get invited to FREE classes and events!

* Adopt a plot in one of our 12 community gardens
* Tend and harvest a garden at work, church, school, or your organization
* “Grow a Row” for the Pantry in your own backyard garden
* ‘Share a Share’: donate part of your CSA to the Pantry
* Too many tomatoes? Donate your extra produce to the Pantry! You can drop off fresh produce during open hours at the Pantry or leave it in the vestibule

**Most Needed Items:**

* Tomatillos, Beans, Jalapeno and Poblano Peppers, Corn, Cucumbers, Asparagus, Red and Green Cabbage, Peas, Celery
* Winter Squashes: Butternut, Pumpkins, Acorn (no yellow squashes though)!
* Root Vegetables: Carrots, Beets, Garlic, Red Radishes
* Greens: Spinach, Lettuce, Collards, Baby Bok Choy
* Fruits: Berries, Melons, Rhubarb
* Herbs: Cilantro, Coriander Seed, Chives, Basil, Oregano, Thyme, Parsley (Use twist ties or rubber bands and label them please).

**Things to remember:**

* Please deliver produce freshly harvested, earlier in the day and even better earlier in the week.
* Vegetables well-presented and labeled go more quickly.
	+ Use the clamshells that strawberries come in. Clamshells with holes in the bottom work best because they promote air circulation.
	+ Please wipe dirt off root vegetables prior to delivery, avoid using water, it makes veggies spoil quickly.
* If you would feed the items to your family, it is fine for the pantry. Please no food that is spoiled, damaged, has insect holes, burst skin, etc.
* Please leave your name and email address on the receipt, and don’t forget to check the
“Garden Grown” box!

**Where and when do I bring my donations?**

The Open Door Pantry, 3000 Ames Crossing, suite 100. Follow signs to the Visitor Entrance.

* Monday thru Thursday 9 am–3 pm. Come in through door 3.
* When we are closed you can leave the items in the vestibule at door 4.