



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

- Adopt a plot in one of our 13 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, Green beans, Jalapeno and Poblano Peppers, Corn, Cucumbers, Asparagus, Red and Green Cabbage, Peas, Celery, Tomatoes
- Winter Squashes: Butternut, Pumpkins, Acorn **(no yellow squashes though)!**
- Root Vegetables: Carrots, Beets, Garlic, Red Radishes (please clean the dirt off).
- Fruits: Berries, Melons, Rhubarb

#### **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.
  - Clean dirt off root vegetables prior to delivery.
- 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 do not forget to check the “Garden Grown” box!
- Fridays our last appointment is at 12:30, so bring produce that will be fresh over the weekend.

#### **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 8 am–3 pm. Come in through door 3.
- Tuesday and Thursday 4:30-7pm
- When we are closed you can leave the items in the vestibule at door 4.

