



**A sustainable approach to eliminating hunger by  
empowering communities to learn and grow together.**

## **Giving Gardeners 2024**

### **Thank you for considering becoming a Giving Gardener with The Open Door Pantry!**

Your support is invaluable in helping us address food insecurity in our community. The Giving Gardeners program offers several meaningful ways for you to get involved and make a difference. Whether you choose to adopt a plot in one of our community gardens, tend a garden at your workplace, church, or school, participate in our "Grow a Row" initiative, share part of your CSA harvest, or donate excess produce, your contribution directly impacts those in need. Below, you'll find an overview of the program's best practices and biggest needs. Together, we can cultivate not just gardens but also hope and sustenance for individuals and families facing food insecurity. Thank you for joining us in this important mission.

### **Best practices for donations:**

- Wipe as much mud and dirt off the produce as possible, but do not rinse the produce. Rinsing takes off the protective coating and will cause the produce to spoil earlier.
- Some produce can be put in clamshells (the containers you get berries in at the store) and use labels. This makes it easier to give the produce to clients!
- Do not donate fruit and vegetables that are overripe, have mold, bruising, spoilage, or insect damage.
- Harvest and donate produce early in the morning and earlier in the week if possible so that The Open Door can get it to clients quickly and it doesn't have to be refrigerated.
- Always fill out a receipt with the weight (an estimate is fine) and as much information as possible (Ex. your name, type of food).
- Use organic gardening methods.
- Things that have good shelf life: Cabbage, Carrots, Corn, Green beans, Melons, Peas, Peppers, Radishes and Winter squash. Garlic, Onions, Sweet Potatoes and Potatoes also do well, however, these items do need to be cured.

### **Most Needed Items:**

Tomatillos, Green beans, Jalapeno and Poblano Peppers, Corn, Cucumbers, Asparagus, Red and Green Cabbage, Peas, Celery, Tomatoes, Butternut Squash, Pumpkins, Acorn Squash, Carrots, Beets, Garlic, Red Radishes (please clean the dirt off), Berries, Melons, Rhubarb.

### **Where do I bring my donations?**

The Open Door

3000 Ames Crossing #100, Eagan

The back vestibule is open 24 hours a day for drop offs.

### **Questions?**

heather.tidd@theopendoorpantry.org or 651-600-9244



**A FRESH APPROACH  
TO ENDING LOCAL HUNGER**

**Garden to Table is a program of The Open Door**