



# DETROIT PRODUCE *for* PANTRIES



Food insecurity in Detroit is almost double the national average which means many families do not know where their next meal is coming from. At the same time, emergency food pantry clients face a limited selection of fresh produce at pantries mostly stocked with processed food.

## GROWERS LIKE YOU CAN HELP

Keep Growing Detroit and Gleaners Community Food Bank are partnering with three client-choice\* pantries to connect growers that have extra fresh produce with pantries that are in need of fresh produce. To participate, growers should have a safe soil test on file with Keep Growing Detroit.

When you find yourself with extra produce throughout the year, consider donating to one of the pantries below. Your produce can inspire more growers and increase food security in Detroit. Any amount of produce is helpful and needed.



## DONATE TO ONE OF OUR LOCAL FOOD PANTRY PARTNERS

### The Mercado Food Hub

2826 Bagley Ave

Donate Tuesdays & Thursdays  
from 8am-3pm.

Contact Alma Perez with questions:  
313-963-8880  
perez@gcfb.org

### All Saints Pantry & Soup Kitchen

7824 W. Fort

Donate Tuesdays 9-10am & Wednesdays  
10am-1:30pm

Contact Dave Allen with questions:  
313-633-4637  
outreach@allsaintsdet.org

### Walk in the Spirit

11638 Whittier

Donate on Wednesday mornings  
between 8:30am and noon.

Contact Pastor Shipman with questions  
or to schedule another time:  
313-505-1126

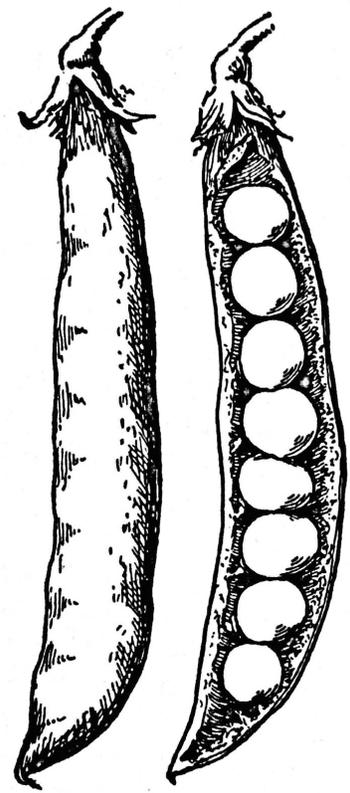
Produce for Pantries is a collaboration between Gleaner's Food Bank and Keep Growing Detroit. Contact Keep Growing Detroit at 313-757-2635 or [keepgrowingdetroit@gmail.com](mailto:keepgrowingdetroit@gmail.com) with questions.

\*A client-choice pantry allows its guests to choose which products they receive, like a small grocery store.



# FARM TO PANTRY

## Helpful tips for donation



### HARVESTING

- The best time to harvest is in the morning before veggies in the field heat up too much.
- For leafy greens, pull off damaged or yellowed leaves at harvest. Submerge them in cool water to remove field heat shortly after harvest to prevent wilting.
- If harvesting more than 12 hours before you plan to make a delivery, see chilling storage tips below
- Not all produce should be washed after harvest, see the guide below
- Rule of thumb for produce quality: donate produce that *you* would eat. Some holes and light damage is okay; no bugs.

### STORING: Tips for short term storage

	Chill to 40°F		Chill to 50°F		Don't Chill
WASH before storage	Salad Mix (lettuce, baby spinach, mustard)	Greens (kale, chard, spinach, collards)	Squash	Cucumbers	Potatoes (Dry thoroughly, store in a dark dry place)
	Bok Choi	Brassicas (Broccoli, cauliflower, brussels sprouts, cabbage)	Eggplant (wash if needed)	Beans	
	Leeks	Roots (Carrots, beets, radishes, turnips, parsnips)	Peppers (wash if needed)	Celery	
DON'T WASH	Peas	Corn	Sweet Potato (Dry thoroughly, store in a cool dark place)	Okra	Tomatoes Garlic Onions

### TRANSPORT : Dry all produce thoroughly before before packaging it for delivery

- If possible, bundle produce into 1 pound bags or rubber band in 1 pound bunches. Loose produce is welcome at most places as well, call first to check.
- Please deliver produce in a clean bin, most pantries will have a bin to transfer it into upon arrival.
- Let the pantry know you're a Garden Resource Program member donating Grown in Detroit produce.
- Don't forget to fill out the donation log sheet at the pantry with your name and what you donated, it helps us to have an idea of how much produce gets donated from folks in the Garden Resource Program.
- Stay to volunteer if you'd like!