



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 that are mostly stocked with processed food.

GROWERS LIKE YOU CAN HELP

Keep Growing Detroit and Gleaners Community Food Bank are partnering with Detroit food pantries to connect growers with extra produce to pantries in need of fresh food.

When you find yourself with extra produce throughout the year, consider donating to one of our pantry partners. Your produce donations can inspire new gardeners and increase food security in Detroit.

To participate, you should have a safe soil sample on file with Keep Growing Detroit.

Haven't tested your soil yet? Contact us, we can help!

HOW TO DONATE

WHAT TO DONATE

- Donate produce that *you* would eat. Some holes and light damage is okay; no bugs or rot.
- Any amount of produce is welcome, however we recommend donating enough for someone to make a meal with. Suggested minimum donations: one head/bag of lettuce, 1 large or 2 small zucchinis, 1 bunch of beets.

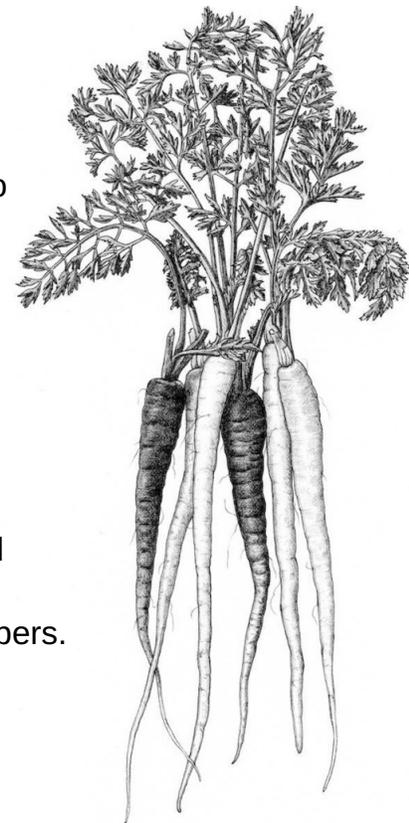
WASHING & SORTING

- Remove dirt and sort produce by type.
- Wash and cool greens, carrots, turnips, leeks, cabbage, lettuce, broccoli, and cauliflower.
- Cool and don't wash squash, eggplant, celery, beans, peas, peppers, cucumbers.
- Do not cool or wash tomatoes, potatoes, onions, garlic.
- LABEL PRODUCE SO PANTRY KNOWS WHAT IT IS!

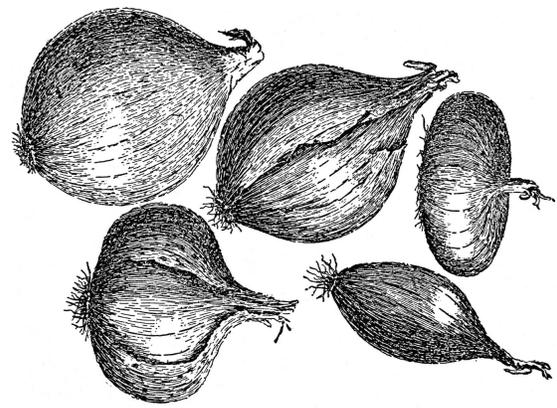
WHEN YOU DONATE

- Introduce yourself to the pantry coordinator as a Garden Resource Program member.
- Fill out the pantry donation log with garden name, type of produce, and total weight.
- Follow pantry coordinator's instructions about where to leave produce and stay to volunteer if you can!

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 with questions.



PANTRY PARTNERS



The Mercado Food Hub: 2826 Bagley

I-75 and Vernor Hwy

Contact: Alma Perez, 313 963 8880

Best time to donate: Wednesdays 11am-2pm

Notes about donating: Enter through sliding doors on 20th St., knock if door is locked.

Desirable crops: cilantro, garlic, sweet peppers, hot peppers, eggplant

Distribution/Volunteer times: Mondays 9am-1:30pm, Wednesdays 2pm-5:30pm, Saturdays 9am-1:30pm

All Saints Soup Kitchen & Food Pantry: 7824 W. Fort St

I-75 and Springwells

Contact: David Allen, 313-633-4637

Best time to donate: Tuesdays 8:30am-10am, Wednesdays 12:30pm-1:30pm

Notes about donating: Enter through door facing garage in parking lot, knock if locked. Smaller quantities preferred.

Desirable crops: tomatillos, onions, hot peppers, potatoes

Distribution/Volunteer times: Tuesdays 10am-12pm, Wednesdays 1:30pm-3pm

Twelfth St. Food Pantry: 1829 Pilgrim

Off Rosa Parks near the Lodge and Linwood

Contact: Bobby Cooper, 313-550-2288 *Call Bobby before dropping off

Best time to donate: Every other Thursday of the month 12pm-4pm [check online here for Thursdays before distribution days: www.twelfthstreetfoodpantry.org/events-calendar]

Notes about donating: Use SW entrance facing Rosa Parks. Larger quantities welcome.

Desirable crops: green tomatoes, peppers, greens, swiss chard, green beans

Distribution/Volunteer times: Every other Friday of the month (see link in donation days)

Hope Community Church Pantry: 14456 E Jefferson Ave

Jefferson and Chalmers

Contact: Ophelia Morgan, 313-471-1695

Best time to donate: 9-11AM on 1st and 3rd Saturdays of the month

Notes about donating: Use main entrance on Jefferson, pantry is downstairs. Any quantities welcome.

Desirable crops: spinach, hot peppers, turnip greens, tomatoes, cucumbers

Volunteer/Distribution times: 1st and 3rd Saturdays all year